



# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 80

MARCH 16, 1929

Reference Dept.  
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Number 11

## HEADQUARTERS ... FOR ...

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Meat Cans

Lard Pails

Frozen Egg Cans

Peanut Butter Cans

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# "Exceeds our Expectations" -

—says J. A. PETERS, sausage manufacturers of DETROIT  
about the

## "BUFFALO"

### Self-Emptying

### SILENT CUTTER



**Model 43T—With Bowl raised and lowered by Compressed Air!**

Read their  
letter

"We are entirely satisfied with the machine, which is all that you represented it to be. It runs smoothly, cuts and mixes the meat thoroughly and quickly, without heating, it is easy and economical to operate and is in every respect a real machine, sturdy and well built; it exceeds our expectations in every way."

J. A. PETERS  
Detroit, Michigan

Another  
Letter—

"We save about one-third the time in doing our work as it cuts one-third more sausage meat in the same length of time as could be done with our previous machine. The Self Emptying feature from a sanitary standpoint is perfect. The operator does not have to handle the meat at all. It empties the bowl in about fifteen seconds. The machine is giving us perfect satisfaction in every respect and we will be pleased to recommend it to anyone."

THE PAVELKA BROTHERS CO.  
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### New Model 43T "Buffalo" Self-Emptying Silent Cutter

No gears, racks, pinions or complicated parts necessary to raise or lower the bowl. Meets the strictest government and factory requirements from a sanitary and safety standpoint. Empties the bowl without help of human hands or dangerous moving parts in the bowl.

*If you see this wonderful Machine in operation you'll buy!*

## JOHN E. SMITH'S SONS CO., Buffalo, N. Y., U. S. A.

Patentees and Manufacturers

BRANCHES: Chicago, Ill., U. S. A.; London, Eng.; Melbourne, Australia

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 80. No. 11

MARCH 16, 1929

Chicago and New York

## Profit as Well as Health in Meat Inspection

*Started as Public Health Measure  
It Developed Economic Advantages  
Both to Slaughterer and Producer*

The importance of meat inspection as a health measure always has been admitted.

The value of meat inspection as an economy measure, and as a sales argument for meat men, has not been so widely recognized.

Many packers long ago saw these advantages. Those who did not—including small slaughterers and country butchers—perhaps have not had all the facts.

One handicap to the general adoption of meat inspection has been the fact that the federal meat inspection service could not be extended beyond those firms in interstate trade.

State and municipal meat inspection never have inspired confidence, either in the consumer or in the trade. Too much politics has been connected with both.

City meat inspection, especially, has been more or less of a political farce, and a thorn in the sides of meat manufacturers who have found it hard to market an honest product in competition with meat "bootleggers."

### A Problem to be Solved

Government, the public and the industry are just beginning to realize that this is a problem which must be worked out—the extension of adequate meat inspection to all meat products put on the market, whether from the abattoir, farm or meat shop.

In the state of California they have attacked it in a courageous and sensible manner. By the enactment and enforcement of a permissive inspection law, they have shown the trade that meat inspection pays.

If they can change this permissive law to a compulsory measure they will, under such sane and capable auspices as the present, soon give the state 100 per cent meat inspection, and set up an object-lesson to all other states.

The head of the California state inspection service, under whose leadership this work was inaugurated and has been carried on so successfully, tells the story in the following article prepared especially for THE NATIONAL PROVISIONER.

### Development of Meat Inspection in California

BY DR. GEORGE GORDON.

Chief, Bureau of Meat Inspection, California State Department of Agriculture.

In this article I shall not discuss a new subject, but merely turn the page to another chapter of an old, old story. If I were to select a title for this story from its earliest history to the present time I should be inclined to say, "Myths and Mysteries of Meat Inspection." When history began, the origin of meat inspection had already been forgotten, but its story has come down through the ages to explain certain practices of religious leaders. And the methods they used, as well as their reasons for what they did, were known only to those leaders and remained mysteries to the rank and file of the people.

Even of late years, while the subject has grown to be less of a myth, it has continued to be a mystery to many. Its value to the human race has never been fully realized.

### Early Meat Inspection Laws.

The first two laws passed did not give the U. S. Bureau of Animal Industry the control in meat inspection which it now has. It took some years of experience to show to those interested in this branch of public service the inadequacy of these earlier laws, and it was not until 1906 that an effective law was finally passed, with the strong support of President Roosevelt.

### Meat Inspection Pays!

In California slaughterers see the advantage of inspection in savings in their plant and methods, and in increased value of their by-products.

Inspection takes the slaughterer out of the "nuisance" class.

It teaches economies which bring him increased profit in his own operations and new business from other meat men who see that it's cheaper to abandon their out-of-date slaughterhouses and have their killing done by better-equipped abattoirs.

Producers get more for healthy livestock when compelled to abolish disease-breeding conditions on their farms.

The public health is protected more fully, and there is great economic value developed through the statistics gathered under inspection regulations.

Read in this article how these things happened.



That is the law governing Federal meat inspection today, and it has enabled the Bureau of Animal Industry to give to the nation the splendid service it is giving. The first fifteen years were spent in the stage which we in California are now passing through, one of experimental effort, learning what was needed in the law to make the service what the public desires.

But even now the law will not allow federal inspection to be given to a plant that does merely a local business, but only to those that do a certain amount of shipping, either export or interstate. The question of public health in our nation has only lately begun to be considered as an important factor, although the system has been in operation for over thirty-eight years.

I even doubt whether the members of the California legislature of 1921, who passed the bill now known as the California State Meat Inspection Law, had more than a vague realization of the far-reaching benefits of their action. "They builded better than they knew."

#### Working Out State Law Enforcement.

When this law finally went into effect it was placed in the hands of the California State Department of Agriculture for enforcement. And while the technique of meat inspection had been thoroughly worked out by the federal authorities, and served as our guide on the slaughter house floor without any change whatever, there was no precedent to guide us in working out the details of enforcement. In that we were treading, as it were, on virgin soil, and had to devise our own ways to solve the problems that faced us.

The first act was to feel our way among the slaughterers to see how this law was going to be accepted, and to lay the foundation for a campaign of education, not only among the slaughterers but the general public also.

It is surprising how many people, because they see the federal stamp on meat occasionally in various markets, believe that all meat is inspected by the U. S. government, and give the matter no further thought.

It was necessary first to correct this belief, and much time and thought were needed to make the pattern from which to mould public sentiment. Consequently it was some time before any effort could be made to begin actual practical work to any great extent.

#### Packers Gave Loyal Cooperation.

Observations made in various parts of the state showed that the conditions to be contended with were about the same everywhere, and proved that we should have to build our own future structure without help or guidance.

I am pleased to state that never have

I worked with a class of men who, as a whole, entered more completely into the spirit of development and cooperation than have the slaughterers of California. The proof of this may be found in the present conditions throughout the state, as contrasted with what we found on our preliminary survey. More than \$6,000,000 has already been expended by the meat packing industry in improvements, and much other construction work being now under way.

I would like also to express here my gratitude to the health officers through-

### Why "Bootleg" Meat?

In many communities the outlet for meat prepared under inspection is curtailed by product that can be sold locally or move interstate without inspection.

Such meat comes from animals slaughtered on the farm or by retail butchers and dealers supplying their customers, in the latter case such meats moving under certificates of exemption.

During the year ended June 30, 1928, the interstate shipment of farm slaughtered product totalled 6,720,800 lbs., and shipments by retail butchers and dealers under exemption 5,408,795 lbs.

This quantity moving interstate is not large, but the amount sold locally is often sufficient to be troublesome to the man who complies with all government or state regulations in the manufacture and sale of his meat.

A state inspection service that would fit into the scheme of federal inspection and take in every type of slaughterer is something to be desired. It is something that would be certain to benefit both the meat industry and the public.

out the state, who, with only a very few exceptions, have recognized the value of our work and have rendered our service hearty support.

The first step was to convince the local slaughterers that we wished to work no unnecessary hardship on them, and they soon learned to believe that fact. We tried to give each one a vivid mental picture of the need for better sanitary conditions, and they all seemed very soon to realize that as a rule their slaughter houses were built and kept in a slovenly way.

#### The Value of Sanitation.

Most of them saw quickly that their methods of disposition of sewage and other waste products were ineffective and wasteful, and to remedy this condition has been one of our principal aims in all the plants we have so far been able to reach. Newer and better methods have been worked out and are rapidly being put into practice in all plants in the state, whether they have slaughtering inspection or not.

Instead of running sewage and other waste matter directly into sloughs and public streams, thereby contaminating waters that farther on might supply drink to livestock, we are now installing

catch basins, grease traps and septic tanks for the disposition of sewage.

Paunch contents and other waste matter are never allowed to accumulate, and instead of permitting hogs to run conveniently close to the slaughter house to feed on the raw offal, we now insist on all hog pens being not less than one hundred feet from the plant, and proper equipment must be installed for cooking healthy offal before it is used for feeding purposes and rendering equipment for proper disposition of diseased carcasses and parts of carcasses.

#### Increased Value of By Products.

This alone has made a decided difference in the sanitary surroundings of the rural slaughterhouse. Many of the slaughterers have been amazed at the money value of the tallow, fertilizer and other products they had previously allowed to run off in streams, or to be buried in pits or disposed of in some other convenient way.

Of course, these regulations are modified in many of the larger packing plants, whose building arrangement and equipment enable them to take care of all by-products without danger of contamination.

Another important change in the old methods is the elimination of the screen room used for hanging the meat. These veritable fly traps are rapidly being replaced by dark rooms with ventilators close to the floor and in the ceiling and roof. In such a room the animal heat is carried off more satisfactorily, and the fly has less desire to spend his vacation there. This method is especially desirable where no refrigeration is maintained.

#### Help with Plans for Remodeling.

Every possible assistance has been rendered the slaughterer where it was necessary for him either to remodel old buildings or to construct new plants, by the drawing of special plans and specifications to suit each one's need, without charge.

This is the first item of money-saving aid which is noted by the slaughterer. While it has taken long tedious hours of effort to render this part of the service, it has been well repaid. But it should be understood that this is not a requirement of the meat inspection law.

The service was started because there were no architects available locally who understood the smaller slaughterers' problems and could specialize in this line of work.

We had also to consider the fact that we were dealing, as a rule, with a class of people who were not overburdened with wealth. We had to make our im-

(Continued on page 47.)



# Good Sausage Is Always a Business Builder

## *Skill in Sausage Making, Quality Materials and Modern Equipment Insure Profit and a Steady Trade*

Sausage competes with ham, bacon, steaks, chops and roasts for first place in the favor of the consuming public.

That is, good sausage does.

Whenever and wherever sausage does not hold this position it is because of one of three things—either consumers do not know sausage, or quality has been poor, or else sales efforts have been weak.

This product should be equally popular with the packer as a means of utilizing the less-demanded but equally-tasty parts of the hog and beef animals.

### **Meat Trimmings**

In the making of hams, picnics and other pork cuts, a good deal of meat must be trimmed off to shape these products to the conformation the trade is accustomed to. Many heavy shoulders can be boned out and made into the finest quality sausage meat.

Even hams and pork loins can be used to advantage in an all-pork sausage, when trade is slow and there is no incentive to put this product into the freezer or the curing cellar.

Sausage is a money-maker for the packer, or for the sausage maker, if he will study his trade outlets and cater to these outlets in the grades of sausage he makes.

Where there is low buying power, the manufacturer cannot make sausage of hams, shoulders and loins and expect to get his money out of them.

### **Quality Demands Good Price**

He must take equally fresh, and equally carefully handled meat products, and utilize these to the greatest advantage in the manufacture of a sausage that will be within the reach of the buyer of limited means.

On the other hand, if he is serving those portions of the trade where the buying power is good, sausage should be made to command just as good a price as the more popular meats.

The idea that sausage should be cheaper than meat cuts is all wrong. Sausage of the first quality will stand in the same rank with pork loins, hams and bacon—if the quality is there, and if it

sausage is fat the consumer is discouraged because of the waste, and she hesitates to repeat her order. This is a matter the manufacturer of a fancy all-pork sausage may well keep in mind as a factor in his business.

### **Increase the "Red Hot" Business**

While "red hots" find a large outlet throughout the year, the greatest business in this kind of sausage is done in the Spring, Summer and fall months, when motoring is at its height and when the summer resorts are in operation.

The popularity of this sausage for the wayside stand and for the resort vendor is beyond question. But its popularity can be still further enhanced by the more widespread manufacture of a tasty product that will have a real meat flavor, rather than just a hunk of so-called "sausage" in the middle of a bun.

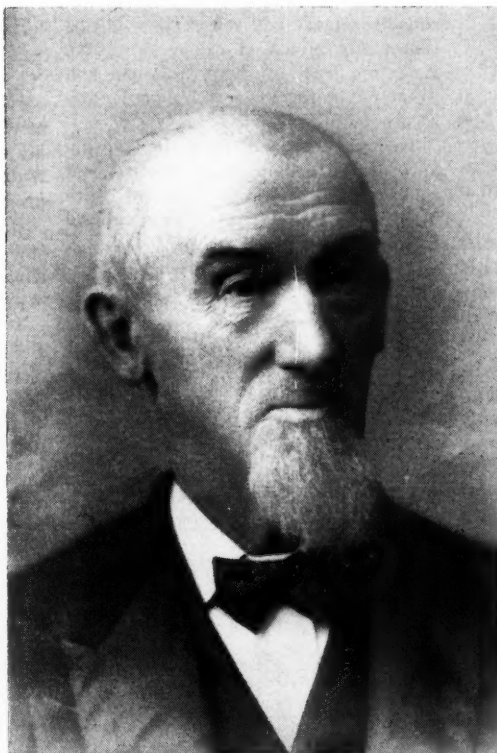
Manufacturers who have made a specialty of the quality "red hot" have reaped a rich reward.

They have given as much attention, relatively, to its manufacture and the dress-up of the package in which it is marketed as the automobile manufacturer does to the car of which he is so proud, as one packer aptly says. Their business is increasing by leaps and bounds, and their profits with it.

A good "red hot" is a delicious morsel, just as a slice of good bologna is a sandwich filler surpassed by none. But quality must be kept in mind, not only in these most popular sausages, but all the way along this specialty line.

### **Modernizing Sausage Making**

When the money value of quality sausage is fully understood by the sausage industry, there will



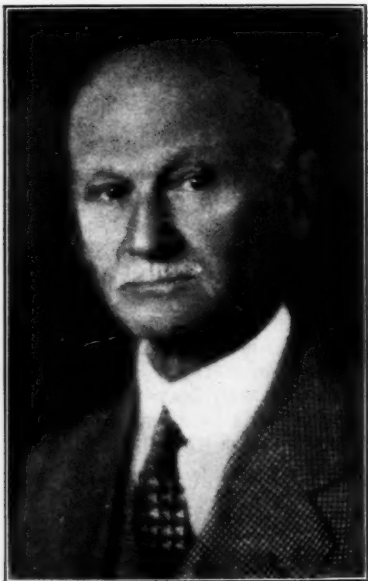
THE LATE JOHN E. SMITH.  
Founder of John E. Smith's Sons Co., Buffalo, N. Y.,  
pioneer manufacturers of quality sausage making equipment.

is maintained with great care.

Another thing for the manufacturer of an all-pork sausage to bear in mind is this:

The consumer, while willing to pay for quality, does hesitate to repeat her order when she finds over 50 per cent of shrinkage in her sausage when cooked.

In other words, when half the



EDWIN R. SMITH.  
President of John E. Smith's Sons Co.

be a big growth in the business. And it will be an increase that will not make inroads on the consumption of other kinds of meat. It will serve to increase total meat consumption.

Some idea of the development of the sausage business in this country may be gained from the progress which has been made in the invention and manufacture of new and up-to-date equipment.

Sixty years ago all sausage meat was worked by hand. Now large quantities of meat can be handled by machinery in a few minutes, doing the work it would require many men to do and enabling a production unheard of in the earlier days.

Some interesting history regarding the development of sausage equipment is brought out in a review of the 60 years of business life of the John E. Smith's Sons Company, a pioneer sausage equipment concern.

### Sixty Years of Progress

On February 25, 1868, patent papers were received at the little machine shop of John E. Smith in Buffalo, N. Y., for the first steam-power sausage-meat chopper "ever invented in the history of the world." John E. Smith was an inventor, a practical mechanic and a manufacturer of machines to take the place of hand labor.

The invention of this power meat chopper marked the beginning of the growth and development of modern sausage-making. Prior to that time sausage meat was chopped with hand cleavers on a block. Then the hand rocker was used, and finally the power

chopper, which effected tremendous savings in time and labor.

When the hand rocker was used, it required at least an hour to chop a batch of meat. This power chopper cut the time down to 30 minutes. Improvements on this have been made until now only 3 to 4 minutes are required to cut the same amount of meat.

#### The First Power Chopper.

The first of these power choppers actually tried out was put into the plant of August Beck in Buffalo in 1868, and it proved practical. In the same year one of these choppers was shipped to Arnold Brothers in Chicago, and was used with splendid results.

In 1890 John E. Smith invented what is said to have been the first power sausage-meat mixer ever built.

This was the first time that it had been possible to handle sausage meat except by hand. The machine created a sensation among sausage makers, because the meat and seasoning could be thoroughly mixed in one-tenth of the time required by hand mixing, and greater uniformity in flavor was secured.

The same year marked the appearance of the double-crank chopper, and some 10,000 of these choppers were used in the United States, England and Germany. Some are in use today.

#### Then Came the Silent Cutter.

This machine was displaced by the silent cutter. The silent cutter and one man did the work which formerly re-



RICHARD C. SMITH.  
Vice president and general manager of John E. Smith's Sons Co.

quired two men, and did it in one-fourth of the time. Constant improvement has been made in the silent cutter to enable it to produce the highest quality product.

Some idea of the progress made in the power chopper, from the first chopper of 1868 to the present day, is shown in the following tabulation:

1868—First Smith power chopper cut 100 lbs. of meat in 30 minutes.

1890—Double-crank chopper cut 100 lbs. of meat in 20 minutes.

1920—Buffalo silent cutter cut 250 lbs. of meat in 5 minutes.

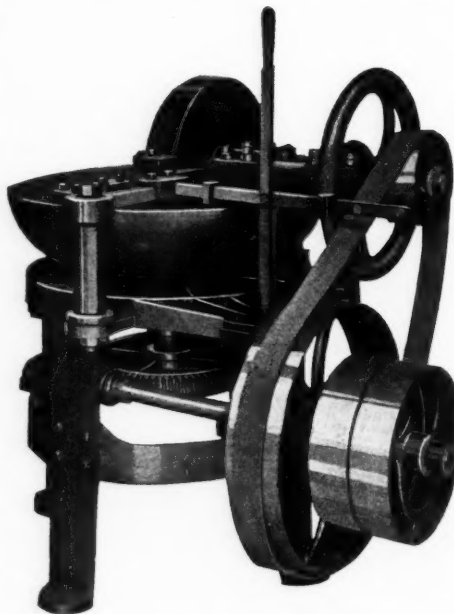
1928—Buffalo self-emptying silent cutter cut and emptied 550 lbs. of meat in 7 minutes.

"The 60 years in which the company has operated have been spent in manufacturing sausage-making machines exclusively," the anniversary number of the Smith Company points out. "All the time and energy of its engineers, managers and superintendents have been utilized in improving this type of machinery.

#### Younger Generation in Charge.

Edwin R. Smith, the present head of the company, is one of two sons of the late John E. Smith, who retired from active participation in the business 30 years ago. The other son, Albert F. Smith, retired shortly after his father.

Edwin R. Smith started as an apprentice in the original



FIRST "BUFFALO" SILENT CUTTER.

With the invention of the silent cutter, the time and cost of preparing sausage meat for stuffing was again reduced. The machine and one man did the work which formerly required two men and in one-fourth the time.

machine shop of his father. At the end of two years at the work bench, he was sent out on the road to get business. He would visit the packing and sausage-making centers, secure orders, and return to the factory to help make the machines he had sold.

He has never ceased to be an enthusiastic missionary for "quality" sausage, and preaches it today as strongly as ever.

On the retirement of John E. Smith, the company was incorporated and the two sons of Edwin R. Smith—Richard C. Smith and Harold E. Smith—were made members of the firm. Richard today is vice-president and general manager, at the head of the sales department, and Harold is head of the engineering staff and in charge of factory operations.

#### Honors All Over the World.

Many honors have come to this firm for its contributions to the industry it serves.

In 1878, at the German Meat Congress in Hamburg, it was awarded first prize and a medal for the best power meat-chopping machine. At the World's Fair in Paris, in 1889, it was awarded first prize and a gold medal for the best machine for cutting sausage meat, and a diploma was given at the same time as testimonial of the first prize award. Gold medals and diplomas were also awarded by the German government in 1902 for superiority of equipment.

Pointing to the latest available government statistics showing that 995,000,000 lbs. of sausage were consumed in 1925, an increase of 200,000,000 lbs. in 5 years, President Edwin R. Smith is of the opinion that a great deal more sausage is eaten since people have come to know that wholesome meat is used in its manufacture.

"We think packers should make use of this and advertise sausage as the

sauer kraut manufacturers advertised several years ago," he says.

#### Trade Should Advertise Sausage.

"They had sauer kraut analyzed and approved by physicians and chemists, who found it very valuable for certain ailments and for certain kinds of food needs. The hotel managers took this up and decided to put sauer kraut on their menus, which they have been doing with the result that there has been a great increase in the manufacture of sauer kraut.

"We believe twice as much sausage should be consumed as is the case today, if more people would be brought to understand what sausages are made of.

"There was a time when people thought all kinds of scrap meat from the meat markets was used in sausage production. Packers and sausage makers can correct all this by letting the public know that they use the same quality of meat as steaks and hams are cut from, just as fresh and just as nutritious."

This 60th anniversary is reviewed in a booklet issued by the company and which not only traces the history of the early inventions of sausage-making machinery by John E. Smith, but describes also the present-day equipment manufactured and sold by the John E. Smith's Sons Company.

#### MARKET SPECIALISTS WANTED.

The U. S. Civil Service Commission announces the following open competitive examinations to fill vacancies in the Bureau of Agricultural Economics:

Assistant Marketing Specialist (meat market reporter); salary, \$2,600 to \$3,100 a year.

Assistant marketing specialist (livestock market reporter); salary, \$2,600 to \$3,100 a year.

Assistant marketing specialist (wool market reporter); salary, \$2,600 to \$3,100 a year.

Applications for these positions must be on file with the Civil Service Commission, Washington, D. C., not later than April 10, 1929. Competitors will be rated on education, training, experience and a thesis or discussion to be filed, but will not be required to report for examination at any place.

Duties of the livestock market reporter are to interview the trade and to obtain and compile information relative to current supplies, movements, prices and other conditions pertaining to livestock. The meat market reporter will obtain similar information on meats and animal products in the wholesale dressed meat markets.

Full information on these vacancies may be obtained from the Civil Service Commission, Washington, or from the



HAROLD E. SMITH.

Treasurer and head of the engineering staff, John E. Smith's Sons Co.

secretary of the U. S. Civil Service Board of Examiners at the postoffice or customhouse in any city.

#### LAMB CROP PROSPECTS WEAK.

The condition of the early lamb crop on March 1, 1929, was below average, and the outlook for a supply of good quality lambs was considerably poorer than usual, according to the report on this crop issued by the U. S. Department of Agriculture.

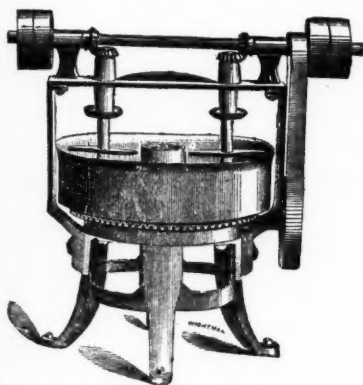
Although the crop was about as large as that of a year ago, weather and feed conditions since January 1 have been unfavorable both for the saving of a large percentage of lambs and for the growth of the lambs.

The movement to market in volume is expected to be later than usual. The total supply of spring lambs at Eastern and Middle Western markets before July 1 this year will probably be considerably smaller than last year, unless there is an early improvement in feed and weather conditions in the Pacific Coast states and Idaho.

#### OMAHA TRUCK RECEIPTS HEAVY.

Almost half of the total supplies of hogs at the Omaha market received during February, 1929, arrived by truck. There were 36,580 more hogs received by truck this February than last. The truck receipts of cattle increased by 5,444 head and of calves, 1,211 head. Sheep declined 3,919 head.

In 1928 the truck receipts of hogs at Omaha totaled 1,202,672, compared with 743,642 in 1927, 526,095 in 1926 and 433,362 in 1925.



THE FIRST POWER MIXER.

This, it is said, was the first machine to mix sausage meat. It was invented by John E. Smith in 1890, and reduced the time necessary to mix a batch to one-tenth the time required for hand mixing.



## Standing and Special Committees of the Institute Announced

The new objectives which it is planned to add to the present activities of the Institute of American Meat Packers were outlined by President Wm. Whitfield Woods in a statement to the membership, which was published in THE NATIONAL PROVISIONER of March 9, 1929.

In connection with that statement, announcement was made of the personnel of a special committee to function under the auspices of the Commission on Elimination of Waste of the Institute. This committee will secure data for use in the trade practice conference. The personnel of the Executive Committee, which will pass on all recommendations made in relation to this conference, was also given.

Appended to the statement of new activities was a list of the standing and special committees, the General Regional Committee of the Institute, as well as the officers and committees of the Institute Plan Commission and the Commission on Elimination of Waste, and the chairmen of sectional meetings.

The personnel of the General Regional Committee, the Institute Plan Commission and its committees and the Commission on Elimination of Waste, the staff organization of the Institute, and the sectional meetings chairmanships will be published in the next issue of THE NATIONAL PROVISIONER.

### Standing Committees

**Committee on Accounting**—G. M. Pelton, chairman, Swift & Company, Chicago; A. W. Anderson, The Cudahy Packing Co., Chicago; G. A. Billings, Cudahy Brothers Co., Cudahy, Wis.; J. H. Bliss, Libby, McNeill & Libby, Chicago; John J. Burke, Rochester Packing Co., Inc., Rochester, N. Y.

**L. B. Dorr, Jacob Dold Packing Co., Buffalo; W. J. Graham, Hammond Standish & Co., Detroit; W. D. Hoffman, Wilson & Co., Chicago; A. M. McVie, Kingan & Company, Indianapolis; W. H. Sapp, Armour and Company, Chicago; L. A. Scott, Adolf Gobel, Inc., Brooklyn, N. Y.**

**Committee on Associate Membership**—John W. Hall, chairman, John W. Hall, Chicago; W. B. Allbright, Allbright-Nell Co., Chicago; J. J. Dupps, Jr., Cincinnati Butchers Supply Co., Chicago.

**Committee to Confer with Live Stock Producers**—Thomas E. Wilson, chairman, Wilson & Co., Chicago; W. N. W. Blayney, Blayney-Murphy Co., Denver; E. A. Cudahy, Jr., The Cudahy Packing Co., Chicago; Otto Finkbeiner, Little Rock Packing Co., Little Rock, Ark.;

H. O. Fisher, William Zoller Co., Pittsburgh; James A. Gallagher, Union Meat Co., San Antonio, Tex.; Fred Guggenheim, Guggenheim Brothers, Chicago; E. D. Henneberry, The Hull & Dillon Packing Co., Pittsburg, Kans.; C. J. Hooper, Western Meat Co., S. San Francisco.

**Ben F. Hormel, Geo. A. Hormel & Co., Austin, Minn.; Philip W. Jones, Jones Dairy Farm, Ft. Atkinson, Wis.; R. T. Keefe, The Keefe-LeSturgeon Co., Arkansas City, Kans.; Fred Krey, Krey Packing Co., St. Louis; J. B. McCrea, The Ohio Provision Co., Cleveland; R. E. Paine, Houston Packing Co., Houston, Tex.; E. S. Papy, White Provision Co., Atlanta, Ga.**

**J. C. Peyton, Peyton Packing Co., El Paso; Robert E. Power, Power Packing Plant, Nashville; Isaac Powers, Home Packing & Ice Co., Terre Haute, Ind.; Robert Swanston, C. Swanston & Son, Sacramento, Calif.; Charles H. Swift, Swift & Company, Chicago; E. A. Tovrea, Arizona Packing Co., Phoenix; Robert E. Vissman, C. F. Vissman & Co., Louisville, Ky.; F. Edson White, Armour and Company, Chicago; W. H. White, White Packing Co., Montgomery, Ala.**

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**Committee on Nutrition**—W. D.

(Continued on page 39.)

## When Pig Bit Hog Sticker Then Australian Plant Workmen Went on Strike

Superintendents of American meat packing plants may believe they have their share of troubles and handicaps in managing their plants. But think of having to be superintendent and engineer for 11 plants some of which are located several thousand miles apart.

This is the experience of George R. Croll, superintendent-engineer for Thomas Borthwick & Sons (Australasia) Limited. This company has eleven plants—or "works," as they are called in the Antipodes—located in New Zealand and Australia.

In a letter to THE NATIONAL PROVISIONER which was written in the latter part of 1928, Mr. Croll said there was a general movement among plants in that corner of the world toward installing dry rendering plants. These are the Iwel-Laabs combination, he said, and when they all get going it looked like there would be enough stock feed to prepare the coming crop of livestock for market.

Mr. Croll's statements regarding the experiences his company had in introducing American packinghouse methods, especially on the hog killing floor, contain much that is of interest to the operating man in this country. One incident he related was, to say the least, unique in packing house annals.

"Early last year we completed a modern pig killing plant," Mr. Croll said, "including an Allbright-Nell dehairer. Well, we had quite some fun getting the men to work the plant, as they had been accustomed to knocking the pigs, then sticking them on the floor, all the work being done by hand.

"When the men were put to work on the mechanical outfit, the fun started. They could not or would not shackle the pigs to put them up the hoist without stunning them. The climax came one day when a pig bit the sticker, and another one knocked him off the grating he was standing on.

"This was the last straw, and the gang threw in the sponge. But after a bit of persuasion and a firm stand they turned to again and are now working very well. However, they still insist on stunning the pigs before putting the shackle chain on."

The fall of the year is the "off season" in Australasia and all of the company's plants were shut down at the time Mr. Croll's letter was written, only engineering staff being employed.

### TANNERS' CONFERENCE DATE.

Announcement has been made by the Tanners' Council of America that the

time and place of the next general conference, originally scheduled to be held at Hot Springs, Va., on June 6-7, 1929, has been changed. The convention will be held instead at the Hotel Greenbrier, White Sulphur Springs, W. Va., on June 13-14. The revision in plans was made owing to a conflict in dates with the annual convention of the American Leather Chemists' Association, to be held in Quebec, Canada, on June 6-7.

### STUDY FOOD PRODUCTS BUYING.

Slaughtering and meat packing constituted 44.75 per cent of the sales of food and kindred products in the trial census of industrial purchases conducted recently by the U. S. Department of Commerce in Cleveland, O. These sales totaled \$99,232,914 in 1927, and were confined to plants with an output valued at \$100,000 or more.

According to "Domestic Commerce," the distribution of sales for these industries showed that the slaughtering and meat packing industry in that city sold 15.79 per cent of its total to wholesalers, jobbers, etc.; 55.26 per cent to retailers and chain stores; 1.23 per cent direct to consumers; and 27.72 per cent was sold by companies unable to classify their sales.

The producers of "other food products" sold 18.61 per cent of their output direct to consumers.

### BALTIMORE MEAT INSPECTION.

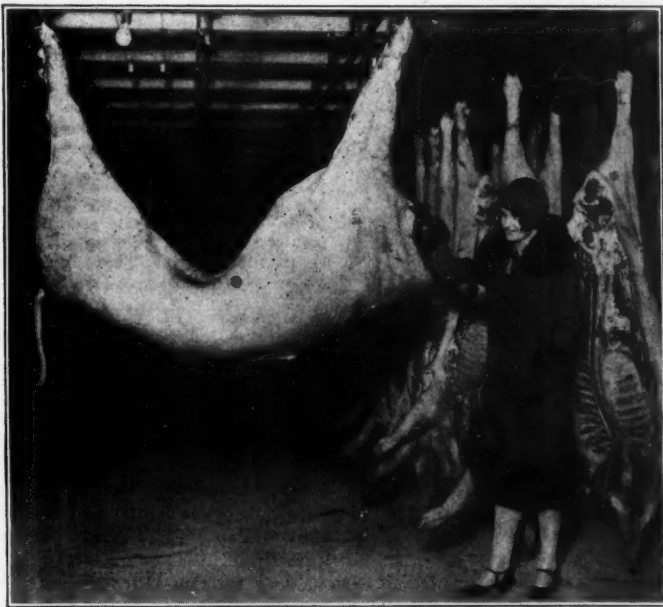
A plea for higher salaries for city meat inspectors was made recently to the board of estimates of Baltimore, Md., by the executive committee of the Independent Meat Packers Association. The request declared that only through establishing more adequate rates of pay could the inspection service attract applicants of sufficient experience to maintain proper meat inspection.

At present, the meat packers' plea stated, the number of city inspectors at Baltimore is insufficient to handle the needs of the local industry, due to inadequate salaries paid. City veterinarians at present are paid \$2,300 a year and lay inspectors \$1,600, whereas government inspectors receive \$2,800 and \$2,100, respectively.

The board of estimates has instructed Health Commissioner C. H. Jones to confer with packer representatives and to submit recommendations. The packers' association asks for supervision of every animal slaughtered.

### NEW PACKER AD. AUDITOR.

The work of the audits and accounts section of the Packers and Stockyards Administration has been assigned to John H. Bachmann, a certified public accountant of St. Paul, Minn. Mr. Bachmann will not only have general charge of this work in the Washington headquarters, but in the field as well.



THIS "LITTLE PIG" WAS A "WHOPPER."

One of the largest hogs ever handled in the Chicago plant of Armour and Company was bought recently and killed the following day, when the above picture was taken in the hog cooler.

The animal was shipped to Chicago from Tipton, Ia. It was a stag and weighed 1,080 lbs. alive. When dressed it tipped the scales at 875 lbs. Some idea of its enormous size can be gained from the illustration.

The carcass was too large to hang from the rail in the ordinary manner, for it would have touched the floor from the shoulders down, so it had to be suspended from two rails as shown. The hogs on the rail next to it are of more than average size and weigh from 300 to 400 lbs.

## Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained by writing to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

### CLAIMS ON DEAD HOGS.

A packer in the Central States has been having difficulty in the collection of claims in full on dead hogs en route, and writes as follows regarding this difficulty:

Editor The National Provisioner:

Some time ago we wrote you concerning the collection of claims in full on dead hogs en route.

We have pressed for full amount of claims as suggested in your articles, but with no results. We have returned checks which the railroad sent us in payment of one-half of claims submitted.

The railroad claim agent says that we are placing carriers in a position of being insurers of livestock, which they claim is not the case. The agent says that his road agreed to transport this stock from one point to another with reasonable handling, and cannot under any circumstances guarantee their condition beyond that.

He says that the railroad's records indicate that the shipment was transported properly and carefully, and that there is no record whatever of rough or irregular handling.

*It is apparent that this claim agent has a misconception of the liability of common carriers handling livestock.*

It should be pointed out to the railroad company that in every case of unaccompanied livestock known as "ordinary livestock," the railroad is its insurer, except as to those causes clearly beyond the carrier's control. Moreover, the carrier must go beyond merely claiming its usual "no rough or irregular handling," etc.

It is up to the carrier to show that the loss arises from an exempting cause.

The legal department of the railroad company knows that this is true, and in many cases there seems to be a lack of harmony between the policy of the claim department and that of the legal department when claims go to suit.

In this case the claimant is asking nothing unusual or unreasonable. He asks only that the carrier accept the liability imposed upon it by law and by its shipping contract.

Such claims as this are claims to be paid in full, and if the railway claim agent is unable to see it that way, the shipper has a legitimate cause for suit to establish a precedent in the settlement of claims with the railroad.

Packers who are not collecting their just due from the railroads on claims for livestock injured or killed in transit, losses due to bruises, shrinkage, etc., are invited to write THE NATIONAL PROVISIONER, stating the facts in full.

### MISSOURI PACKER ENLARGES.

The Crocker Packing Co. at Joplin, Mo., is making improvements in and additions to its plant preliminary to changing from an uninspected to a government inspected house.

These changes which are taking place throughout the plant include fire-proof construction, a new refrigerating system not only in the new coolers but in the old as well, the construction of a new rendering plant and the installation of dry rendering equipment, and the addition of a new sausage room and sausage-making machinery.

The new construction, as well as the improvements, are being made by the Bonnell-Tohtz Co. of St. Louis. This company is also installing the machinery and equipment.

The officers of the Crocker Packing Co. are John L. Crocker, president; Frank W. Banfield, vice-president; and L. M. Crocker, secretary-treasurer.

### LIVESTOCK DISEASE IS CHECKED.

A considerable reduction has been made in the area in Southern California quarantined on account of five outbreaks of foot-and-mouth disease between January 18 and February 16, 1929. Indications are that the outbreak, which was traced to the feeding of ship's garbage to hogs, has now been suppressed. A thorough inspection of livestock within a radius of 20 miles of the outbreaks has been maintained and a corps of veterinarians has been maintained in the affected area to wipe out any new infection that may have escaped the rigorous measures used, the U. S. Department of Agriculture states.

The feeding of ship's garbage will be prevented in the future, according to B. A. I. Order 315, as the unloading of garbage on the mainland or within the 3-mile limit in the navigable waters of any port of entry is now prohibited, except in sealed receptacles for incineration purposes. This precautionary order became effective January 25, 1929.

### PIONEER KANSAS PACKER DIES.

C. S. Winchester, founder of and, with S. A. Winchester, head of the Winchester Packing Co., meat packers of Hutchinson, Kans., died recently in that city at the age of 74. Mr. Winchester, a native of Vermont, migrated westward almost 50 years ago and settled in the tiny frontier village of Hutchinson.

There he came to own and operate large farm lands and to deal in livestock. When the packing plant was founded, his custom was to buy livestock in the surrounding territory, sort out what his plant required, and ship the remainder. Not only was he well-known as a livestock grower, but he was instrumental in building up the Winchester Packing Co. to a point where its annual sales at present approximate half a million dollars.

## Financial Notes

News Notes and Practical Pointers on the Money Side.

### SWIFT CALLS GOLD NOTES.

Swift & Company has called \$5,000,000 of the \$37,000,000 ten-year gold notes now outstanding. These notes were issued October 16, 1922, and are due October 15, 1932. The notes are called for payment April 15, 1929, at par and accrued interest plus a premium of one per cent.

### MEAT WINS ON CHILDS MENU.

William Childs, founder of the Childs Restaurant chain, lost control of the company he founded 40 years ago and aided in building up to a \$37,000,000 company with 120 branches, at a meeting of the stockholders held in New York on March 7. The unfavorable showing made by the Childs organization in the past few years has been attributed to the attempt of Mr. Childs to eliminate meat from the restaurant menus. The principals who now have gained control of the company have definitely established meat on all Childs menus.

### PACKER STOCK QUOTATIONS.

The price ranges of the listed stocks of packers, leather companies, chain store and food manufacturers on March 13, 1929, or nearest previous date, together with the number of shares dealt in during the week and the closing prices on March 6, or nearest previous day, were as follows:

	Sales.	High.	Low.	— Close. —
	Wk. ended			
	Mar. 13.	—Mar. 13.—	Mar. 13.	Mar. 6.
Allied Pack. ....	600	1	1	1
Do. Pr. Pfd. ....	300	9	9	9 1/2
Am. Leath. ....	200	8 1/4	8 1/4	8 1/4
Am. Hide & L. ....	200	8 1/4	8 1/4	8 1/4
Do. Pfd. ....	600	32	32	32 1/2
Armour A. ....	16,600	14 1/4	14 1/4	14 1/4
Do B. ....	25,500	7 1/4	7 1/4	7 1/4
Do Pfd. ....	2,100	80 1/2	80 1/2	81 1/2
Do Del. Pfd. ....	1,700	89 1/2	89 1/2	92 1/2
Barnett Leath. ....	500	19	19	20
Beechnut Pack. ....	1,400	90	90	90 1/2
Cudahy Pack. ....	2,000	58 1/2	57 1/2	58 1/2
First Nat. Strs. ....	8,700	68 1/2	68	68 1/2
*Do Pfd. ....	10	106	106	106
Gobel Co. ....	10,200	54 1/2	54 1/2	55 1/2
Hormel, G. A. ....	2,150	51 1/4	51	51 1/4
Hygrade ....	2,800	41	40	40 1/2
Kroger Grod. ....	36,700	103 1/2	102 1/2	103
Libby McNeill ....	8,500	12	12	11 1/2
Miller & H. Pfd. ....	600	46 1/2	46 1/2	47
Morrell, John. ....	2,600	62 1/2	62	62 1/2
Nat. Leath. ....	800	3 1/2	3 1/2	3 1/2
Nat. Tea, new. ....	12,400	82 1/2	82 1/2	84 1/2
Safeway Strs. ....	8,100	164 1/2	161 1/2	164 1/2
Do 6% Pfd. ....	740	96 1/2	96 1/2	95 1/2
Do 7% Pfd. ....	310	104 1/2	104 1/2	104 1/2
Swift & Co. ....	700	134	134	136
Swift Int. ....	2,600	34	34	34
Trunz Pork Strs. ....	400	55 1/2	55 1/2	55 1/2
U. S. Leath. ....	5,800	24	23	23 1/2
Do A. ....	1,200	50	50	50
Do Pr. Pfd. ....	102	102	102	101 1/2
Weason Oil. ....	4,400	45 1/2	45 1/2	45 1/2
Do Pfd. new. ....	3,900	72 1/2	72 1/2	72 1/2
Wilson & Co. ....	1,400	11 1/4	11 1/4	11 1/4
Do A. ....	2,600	22 1/2	22 1/2	22 1/2
Do Pfd. ....	3,600	67	66 1/2	67

\*Ex. Dividend.

Watch the "Wanted" page of THE NATIONAL PROVISIONER for bargain and business opportunities.



# THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations  
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF  
AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner,  
Inc. (Incorporated Under the Laws of  
the State of New York) at 407 So.  
Dearborn Street, Chicago

OTTO V. SCHRENK, President.  
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Canada .....	4.00
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Single or Extra Copies, each.....	.10
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## Illegal Price Cutting

"Why doesn't somebody make me stop?" was the cry of a little girl spilling the cream on the table.

Some packers have been uttering a similar cry in referring to price cutting. Others have claimed they were forced to cut prices because of the power of the buyer.

The man who cuts prices because he thinks he is forced to, or because no one is making him stop, may have a legal decision to fall back upon now that will be of material assistance to him in maintaining his legitimate price levels.

This is what the court says:

*If price cutting means giving one customer the advantage over another to the extent of lessening competition, then such price cutting is illegal.*

A can manufacturer sold cans to two of its customers. It gave a discount of 20 per cent to one but not to the other, and it charged rentals to one and not to the other.

The company thus discriminated against brought suit, which was carried to the Federal Court of Appeals.

This court asked the United States Supreme Court whether Section 2 of the Clayton anti-trust act applied to price discriminations which substantially lessen competition in another line of business than that in which the "discriminator" is engaged; and, if so, whether the "discriminator" himself violates that section of the act.

The Supreme Court answered these questions in the affirmative. In brief, this court's decision was to the effect that manufacturers or other sellers of an article violate the Clayton anti-trust act if they discriminate in prices given to purchasers when the discrimination tends to reduce competition between the purchasers.

In commenting on the decision of the Court of Appeals, which it is only fair to infer will follow to the effect that such selling has the effect of substantially lessening competition, a leading legal authority said:

"Such a decision will be important in that it will be a judicial pronouncement that the right to select and favor customers is not unlimited, and will be illegally exercised whenever the result is to substantially lessen competition.

"Such a decision will not, however, have the effect of prohibiting reasonable differentials in price between classes of customers, based upon reasonable differences in services or the cost thereof. Nor, of course, can it have the effect of prohibiting the discriminations permitted in the provisos of Section 2 of the Clayton Act."

At this time—when price discrimination is the subject of so much discussion, and holds such an important place in the business codes adopted or contemplated by many industries—this decision of the highest court in the land is of unusual interest, and is possible of wide application.

## Lower Shipping Costs

The more or less general use by the meat industry of refrigerator cars cooled by mechanical means is a possibility that may become a reality in the not far-distant future.

The possible saving to the industry through the use of such equipment is considerable, it would seem. In fact, judging from the experience of some

other industries, the meat industry would be justified in spending a considerable sum to study and, if necessary, develop further the methods for shipping meats in such equipment.

A greater car-carrying capacity and a reduced running time between destinations are two of the savings that stand out prominently. With mechanical equipment the car loading space can be increased at least 10 per cent, and with automatic regulation there would be no delays for re-icing.

From a cooling standpoint, the refrigerating results obtained would depend on the reliability and the efficiency of the apparatus used. It is not unusual, however, even with the equipment now available, to ship products over long distances, consuming four or five days, and consistently maintain a temperature variation within the car of only a few degrees.

In the case of at least one type of mechanically refrigerated car, a reliability and efficiency is obtained that justifies its consideration by the packer who is interested in reducing his transportation costs.

Time is a factor of considerable importance when shipping meats and meat products. This fact may delay the general adoption of this type of rolling stock.

Obviously, nothing would be gained, so far as time is concerned, by placing a mechanically refrigerated car in a train composed in part of cars refrigerated with ice and salt. In this case any delay necessary for re-icing the latter would also apply to the former. To be most effective for long haul meat transportation, a train should be made up entirely of mechanically refrigerated cars.

Regardless of this, however, there are many situations into which the mechanically refrigerated car would fit ideally. At least one packer is now experimenting with it, and no doubt others are planning to do so. The mechanically refrigerated car offers possibilities for making savings, rendering better service and delivering meats in better condition. It deserves more than passing interest from the meat man who desires to get the most out of his business.

# Practical Points for the Trade

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## Vegetable Compound

What is the process in manufacturing a good compound entirely of vegetable origin?

A Southern manufacturer asks for instructions. He says:

Editor The National Provisioner:

Will you please tell me what to use in the manufacture of a vegetable compound and the percentage of each ingredient; also an outline of the method of manufacture?

**Equipment.**—The manufacture of a purely vegetable compound calls for a layout consisting of an oil receiving and storage tank, and a steam-jacketed, stearine melting kettle, both of which lead into a mixing kettle with a mechanical agitator. From this kettle the melted product is run over the lard roll for chilling, and from there through the filling device into the final containers.

A general arrangement of this sort calls for a gravity feed throughout. In a small plant such an arrangement is not always possible, in which case oil transfer pumps are used.

**Materials.**—In the purchase of oil for vegetable compound it is well to use prime summer white deodorized cottonseed oil. Where this product is purchased on the open market, it is delivered in 8,000 gal. tank cars, or in returnable steel barrels.

The stearine can be bought in 200 lb. sacks and melted up in a steam-jacketed tank before filling into the mixing kettle.

**Process.**—When making up a batch, the correct amount of oil should be measured out of the oil storage tank, figuring 7½ gals. per cubic foot and 7½ lbs. per gallon at ordinary temperatures. Then 10 per cent of stearine should be measured into the oil, during which time the mechanical stirrer should keep it in circulation. The stearine should never be put in first, as it will harden in the kettle and give a great deal of trouble.

The mixture should then be agitated and heated to 140 degs. F., after which it should be fed to the feeding trough of the lard roll. The brine on the roll should be kept as close to zero as possible.

The cold compound should then be pumped into packages or containers by means of a cold lard pump, through a strainer.

The containers are weighed directly upon even-balance scales, placing weights upon the weight side of the scale equivalent to the weight of the

empty package plus the desired net weight of the compound.

**Winter formula.**—A safe winter formula for a purely vegetable compound is 90 per cent cottonseed oil and 10 per cent hardened oil. In spring and fall it is well to vary this to 89 per cent cottonseed oil and 11 per cent hardened oil, and to 88 and 12 in summer.

## Curing Meat for Bologna

A Western meat dealer wants to know how to cure sausage meat for bologna and frankfurts. He says:

Editor The National Provisioner:

Please tell me how to cure the meat for frankfurts and bologna. I want to keep this meat for as long as a month, and to cure it in 100 lb. lots.

In general, it is better not to cure sausage meat any considerable time in advance of its use, if this can be avoided. There is always the danger of the meat becoming gassy and losing its binding qualities.

Some sausage makers are of the opinion that meat should not be kept over 10 days, and if it is to be held longer, it should be frozen. Or, if it is to be held in the tierce for some time, the curing materials may be added to the meat and then put in the freezer.

It requires from 5 to 8 days for meat to cure. When it is held for a longer period, it is common practice to put a tight head in the tierce and put it in a temperature of 26 to 28 degs. F.

In curing trimmings for sausage, care should be taken to see that they are strictly fresh. Grind the meat through the 1-in. plate of the hashing machine

and put in the mixing machine, adding the following:

For each 100 lbs. of meat,  
3 lbs. salt,  
3½ oz. saltpeter,  
6 oz. sugar.

Some prefer to add the sugar at the time the sausage is made, believing that this is better than to add it at the time the meats are put into cure.

Thoroughly mix the salt and saltpeter with the meat, tamp it down in the tierce, and pour a sufficient amount of No. 2 ham pickle (must be sweet) over the meat to fill the voids.

The meat should remain in cure at least 5 days.

## Fancy Smoked Butts

A producer of fancy smoked meats asks if he can improve on his production of smoked butts. He says:

Editor The National Provisioner:

Among other specialty products, we produce smoked butts; but we do not get quite the product we would like to have. Is there any special way of handling the product, especially in the smokehouse?

If the inquirer desires to make a fancy smoked butt, it is suggested that he use knit tubing for this purpose, putting five or six butts in each piece of stockinet and tying each off separately. This keeps the butts nice and clean, and they take on a good shape.

Butts are generally smoked overnight at the same temperatures and under the same smokehouse conditions as prevail for hams and bacon.

This stockinet tubing can be used a number of times, and can be washed and kept clean. In addition to making a nice product, it gives capacity in the smokehouse.

## INCREASE IN TATTOOED HOGS.

What is claimed to be an all-time record for hogs free from tuberculosis infection was established at the Kansas City market during December, 1928. During this month 45,532 tattooed, accredited county hogs were slaughtered in local packing plants and out of this number not a single carcass was condemned for sterilization.

Hog producers marketing at Kansas City have been paid premiums totalling \$188,098.20 by packers for hogs free of tuberculosis.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

## Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

## Smoking Spareribs

What is the best way to handle spareribs when they are in too plentiful supply to move out fresh? A pork packer asks if they can be held in pickle for a long time. He says:

Editor The National Provisioner:

Our production of spareribs is too large to move fresh to advantage. What is the best way of holding them? Can we put in pickle and hold? Any help you can give us on the curing and marketing of this product will be appreciated.

Spareribs may be pickle cured and sold as pickled spareribs, or they may be pickled and smoked. If they are to be held for any length of time, they should be frozen.

Spareribs are highly perishable and those that are not to be sold fresh, but frozen or cured, should be handled immediately and not after they have been around for several days or a week and cannot be sold fresh.

The surplus fat should be removed from the strictly fresh ribs. Then place them in second ham or bacon pickle after adding sufficient salt to bring this pickle up to 72 degs. strength.

Use plenty of pickle and agitate the ribs by pressing up and down so that the pickle will get all around and the ribs will not stick together. This should be done several times to insure even curing.

In 4 to 6 days time they may be taken out of cure and soaked in plenty of cold water for 10 to 15 minutes. Agitate the ribs while soaking. Then hang in a warm place to drip. When dry, hang in the smokehouse and give a light smoke. Smoked spareribs should be strictly fresh and prepared daily.

This is a product on which it is not possible to spend much money, but if handled as suggested above, a nice product for which there is good demand can be made at small cost.

## Rendering Dead Animals

What yield can a renderer expect on dead animals? A Western renderer who says he uses the dry method asks:

Editor The National Provisioner:

We would like some information regarding the yield of dead horses, cows and hogs.

Can you give us the tankage yield on these animals—or, preferably, the meat scrap yield, as we use the dry rendering system. We would also like to know the grease yield on horses, cattle, and hogs.

This inquirer asks for crackling and grease yields on horses, cattle and hogs. He says he uses the dry rendering process, but does not state what system.

One of the modern systems of rendering, but one which cannot be termed a strictly dry system, gives the following tests on dead hogs, horses and cows.

This raw material was rendered in Laabs cookers, and the analyses were

made by the service laboratory of the Institute of American Meat Packers.

### 28 DEAD HOGS

Total weight	4,836 lbs.
Pressed cracklings	765 lbs.
Grease	2,107 lbs.

### Percentage Yields:

Pressed cracklings	15.80
Grease	43.50
Moisture	9.68
Ammonia	12.80
Fat	11.70

### 10 DEAD COWS

Total weight	4,239 lbs.
Pressed cracklings	1,000 lbs.
Grease	332 lbs.

### Percentage Yields:

Pressed cracklings	23.50
Grease	7.80

### 8 DEAD STEERS

Total weight	4,528 lbs.
Pressed cracklings	1,150 lbs.
Grease	530 lbs.

### Percentage Yields:

Pressed cracklings	25.40
Grease	11.70
Moisture	7.12
Ammonia	12.03
Grease	8.20

### 6½ DEAD HORSES

Total weight	4,909 lbs.
Pressed cracklings	1,315 lbs.
Grease	437 lbs.

### Percentage Yields:

Pressed cracklings	26.50
Grease	8.90
Moisture	7.20
Ammonia	11.80
Fat	11.20

## How's Your Tank House?

Don't let inedible offal lie around the plant for hours before it goes to the tank.

If you do the place will smell to "high heaven."

Cook everything promptly.

Where the plant is small and accumulation slow, arrange the kill so that offal can get to the tank in a reasonable length of time.

Don't think, just because you don't notice the smell around your plant, that no one else does.

The tank house can give the whole plant a bad name if improperly operated.

Keep the plant cleaned up all the time. Then adopt modern means to overcome unpleasant odors unavoidable in processing.

## Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

### TRADE MARKS APPLIED FOR.

**International Products Corp.,** New York, N. Y. For canned corned beef. Trade mark: REAL. Claims use since Sept. 24, 1928. Application serial No. 274,602.

# REAL

**Walter H. Balsom,** Los Angeles, Calif. For fresh dressed rabbits. Trade mark: PREMIER. Claims use since June 1, 1928. Application serial No. 269,387.

**V. W. Joyner & Co., Inc.,** Smithfield, Va. For cured pork shoulders and sides, and smoked pork jowls. Trade mark: JOYNER'S. Claims use since June 1, 1889. Application serial No. 252,777.

# JOYNER'S

**Robbins Russel,** Thermal, Calif. For live poultry, hogs, cattle, sheep, rabbits and goats, etc. Trade mark: Fanciful form of eagle in flight, within square border having serrated inner edges. Claims use since Oct. 5, 1926. Application serial No. 240,218.

**Reading Abattoir Co.,** Reading, Pa. For sausage, bacon, hams, lard, luncheon roll, pork brain, and hog and poultry feed. Trade mark: RACO. Claims use since 1913. Application serial No. 273,315.

# Raco

**Ernst Noack,** Danzig-Langfuhr, Danzig, Poland. For ham. Trade mark: ERNO. Claims use since June 13, 1927. Application serial No. 274,275.

### TRADE MARKS GRANTED.

**Roberts & Oake,** Chicago, Ill. For ham and bacon. Trade mark: SWEETMEAT. Filed Oct. 16, 1928. Registry No. 251,693.

# SWEETMEAT

### LABELS.

**Swift & Company,** Chicago, Ill. For gelatin. Label: SWIFT'S PREMIUM. Published Nov. 13, 1928. Registry No. 35,288.



## Keep an Eye on the Cut-out Value of Hogs

Hog prices at Chicago have been declining sharply from day to day even in the face of depleted runs. A top of \$12.10 was reached on March 7, with green product prices at that time sharply out of line.

At the present time there is a much better relationship between the price of live hogs and green product than has prevailed for some time, although hogs are still showing a considerable cut-out loss. This keeps product on a highly speculative basis and makes its profitable marketing

dependent in large measure on the runs of hogs coming to market during the spring and summer months.

### High Prices—Less Demand

At best, product from even 9c and 10c hogs, after holding over a long period, must be moved at a fairly strong price to the consumer. Higher prices automatically slow up demand.

The following "short form hog test," worked out on the basis of hog and product prices at Chicago on Wednesday, March 13, indicates to packers just how their

cut-out value is showing. The cutting loss is not so large as it has been recently, but it is still too high for operation on a merchandising basis.

In spite of the assumed value of speculation in the product market, the only really certain way for the industry to operate is on a merchandising basis. Then the packer will have some idea of where he stands from day to day.

This test is shown merely as an indication of cut-out values. Every packer should have this information worked out on the basis of costs and values in his own plant.

### SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service of Mar. 13, 1929, representing actual transactions, Chicago, that date.

	160 to 180 lbs.				180 to 220 lbs.				225 to 250 lbs.				275 to 300 lbs.			
	Avg.	Percent live weight.	Price.	Amount.	Avg.	Percent live weight.	Price.	Amount.	Avg.	Percent live weight.	Price.	Amount.	Avg.	Percent live weight.	Price.	Amount.
Reg. Hams .....	10/12	13.85	.21% <sup>1</sup>	\$3.01	14/16	13.75	.21 <sup>1</sup>	\$2.89	14/18	13.50	.21% <sup>1</sup>	\$2.89	18/22	13.25	.21% <sup>1</sup>	\$2.88
Picnics .....	4/5	5.40	.14% <sup>2</sup>	.77	5/7	5.30	.13% <sup>2</sup>	.73	6/8	5.25	.13% <sup>2</sup>	.71	8/12	5.00	.13% <sup>2</sup>	.67
Boston Butts ....		4.00	.22 <sup>3</sup>	.88		4.00	.22 <sup>3</sup>	.88		4.00	.22 <sup>3</sup>	.88		4.00	.22 <sup>3</sup>	.88
Pork Loins																
(blade in) ....	6/8	9.30	.29 <sup>2</sup>	2.70	8/10	9.00	.28 <sup>2</sup>	2.52	10/14	8.50	.26% <sup>3</sup>	2.23	12/16	8.00	.24% <sup>3</sup>	1.98
Bellies .....	8/10	11.00	.17% <sup>2</sup>	1.93	8/14	11.00	.17 <sup>2</sup>	1.87	12/16	6.00	.16% <sup>2</sup>	.98	14/18	2.50	.16% <sup>3</sup>	.40
Bellies (D. S.) ..									16/20	5.00	.14 <sup>4</sup>	.70	18/30	10.00	.13% <sup>4</sup>	1.38
Fat Backs (D. S.)									8/12	5.00	.09% <sup>4</sup>	.49	12/16	6.00	.12% <sup>4</sup>	.77
Plates and jowls (D. S.) .....		1.75	.09% <sup>4</sup>	.17		2.00	.09% <sup>4</sup>	.19		2.00	.09% <sup>4</sup>	.20		2.50	.09% <sup>4</sup>	.24
Raw leaf .....		2.00	.10% <sup>2</sup>	.21		2.20	.10% <sup>2</sup>	.24		2.25	.10% <sup>2</sup>	.24		2.25	.10% <sup>2</sup>	.24
P. S. lard, rend. wt. ....		12.50	.1147% <sup>2</sup>	1.43		14.50	.1147% <sup>2</sup>	1.66		12.00	.1147% <sup>2</sup>	1.38		11.50	.1147% <sup>2</sup>	1.32
Spare ribs .....		1.15	.13 <sup>1</sup>	.15		1.00	.13 <sup>1</sup>	.13		1.00	.13 <sup>1</sup>	.13		1.00	.13 <sup>1</sup>	.13
Lean trimmings..		2.00	.14 <sup>4</sup>	.28		2.00	.14 <sup>4</sup>	.28		2.00	.14 <sup>4</sup>	.28		2.00	.14 <sup>4</sup>	.28
Rough feet .....		1.60	.02	.03		1.25	.02	.03		1.25	.02	.03		1.25	.02	.02
Tails .....		0.15	.10	.02		0.10	.10	.01		0.10	.10	.01		0.10	.10	.01
Neck bones .....		0.80	.04% <sup>2</sup>	.04		0.65	.04% <sup>2</sup>	.03		0.65	.04% <sup>2</sup>	.02		0.65	.04% <sup>2</sup>	.03
Total cutting yield		65.50				66.75				68.50				70.00		
Total cutting value (100 lbs. live wt., Chicago)				\$11.62				\$11.46					\$11.17			\$11.23

<sup>1</sup>%c per lb. is deducted for accumulating and freezer shrink, loading expense, selling commission, etc. The discount on account of the percentage of No. 2 hams is also included in this deduction. <sup>2</sup>A deduction of  $\frac{1}{2}$ c per lb. is made for accumulating and freezer shrink, loading expense, selling commission, etc. <sup>3</sup>1c per lb. is deducted for selling and delivery expense and shrink. <sup>4</sup>1c per lb. is deducted for labor and expense in curing.

Here's where you figure your net returns (based on 100 lbs. live weight, Chicago):

TOTAL CUTTING VALUE (from above) .....	\$11.62	\$11.46	\$11.17	\$11.23
Edible and inedible killing offal value.....	.47	.49	.50	.52
TOTAL GROSS VALUE .....	\$12.09	\$11.95	\$11.67	\$11.75
CHARGES				
Hogs cost alive per 100 lbs.				
Add freight, bedding, etc., if any.....	\$11.75	\$11.85	\$11.70	\$11.60
Buying, driving, labor, refrigeration, repairs and plant overhead .....	.65	.59	.56	.53
Killing condemnations and death losses in transit (say 1 per cent of live cost).....	.12	.12	.12	.12
TOTAL OUTLAY per 100 lbs. alive:	\$12.52	\$12.56	\$12.38	\$12.25
Deduct TOTAL OUTLAY from TOTAL GROSS VALUE to get profit or loss per 100 lbs.				
Loss per cwt.....	.43	.71	.71	.50
Loss per hog.....	\$ .73	\$1.42	\$1.69	\$1.44

Blank forms like this may be obtained upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

# Provision and Lard Markets

## WEEKLY REVIEW

**Market Active—Prices Irregular—Undertone Firm—Hogs Erratic—Movement Light—Cash Trade Fair—Country Marketings Watched Closely.**

The market for hog products was active and irregular the past week, but the undertone was rather firm. The feature was a sensational runup in hogs, followed by a quick setback and a renewed advance. Both hogs and lard sold at new season's highs under the continuance of a comparatively small hog run. There was a good demand for live hogs, while lard was stimulated by the hog strength and increased speculative buying and covering. The advances in lard attracted considerable realizing and selling, the latter credited to foreign account and looked upon as profit taking.

Chicago hogs advanced to about the 12c level, with the average holding around 11½c. Lard, as a result, was looked upon as reasonable at the current levels. This served to bring about a broadening in trade. Profit taking was absorbed by a scattered demand, while no particular selling was in evidence, although the indications were that some of the selling on the swells was for the account of packers and warehousemen.

Cash trade was reported fair. The outward movement continued rather liberal, while domestic consumption was rather good. The trade appeared to be anticipating some reduction in the lard stocks, and there was more confidence in values for the future than for some time past. The sharp breaks in hogs, at times, did not materially affect lard because the latter market has made but limited response to the steady upturn in the former. There was more interest in bellies, and a better situation prevailed in that quarter.

### Hog Prices Higher.

Strength in other products had some influence, but the trade, in the main, was watching the attitude of the producer. It was evident that the price developments for the immediate future are dependent, to a great extent, upon the size of the daily hog marketings.

The average price of hogs at Chicago at the beginning of the week was 11½c, compared with 11.15c the previous week and 8.25c last year. The average weight of hogs received at Chicago last week was 231 lbs., against 230 lbs. the previous week and 236 lbs. a year ago.

The receipts of hogs at 11 markets so far this season have aggregated 6,635,000, compared with 8,040,000 last year, and 5,945,000 two years ago.

Fresh pork loins were reported to have advanced 5c lb. the past week, to 27c at the top, compared with 20c two weeks ago.

The continued liberal consumption of cotton oil, amounting to 279,000 bbls. during February, or 5,000 bbls. more than the same month last year, attracted some attention. The distribu-

tion of lard, however, according to reports, continued satisfactory, while the corn price level continued to hold rather well, and is a helpful influence in the maintenance of hog values.

### Lard Exports Smaller.

In some quarters limited marketings of hogs are believed to be a reflection of the smaller supply in the country than a year ago. The impression prevails, that with spring farm work about at hand, there is little prospect for much of an increase in the run until after a good proportion of the early farm work has been accomplished. In this connection, climatic conditions are going to play an important part.

The official lard exports for the week ended March 2 were 12,581,000 lbs. of which 4,060,000 lbs. went to Germany, 4,342,000 lbs. to the United Kingdom, 1,777,000 lbs. to the Netherlands, 1,553,000 lbs. to other European, 848,000 lbs. to Cuba and 1,000 lbs. to other countries. The lard exports from January 1 to March 9, 1929, totaled 144,607,000 lbs., against 165,218,000 lbs. the same time last year.

The unofficial exports for the week ended March 9 were as follows:

	Pork. Brls.	Lard. Lbs.	Meats. Lbs.
Liverpool .....	80	1,297,000	1,952,000
London .....		579,000	559,000
Glasgow .....		110,000	126,000
Bristol .....		638,000	115,000
Other English ports .....		946,000	136,000
Antwerp .....		20,000	
Germany .....	20	7,766,000	173,000
France .....		22,000	
Other Con. ports .....		1,012,000	185,000
Elsewhere .....	100	826,000	50,000
Total .....	200	13,216,000	3,296,000

**PORK**—Demand was fair, and the market steady, with mess, New York, quoted at \$30.00; family, \$32.50; fat backs, \$27.00@30.00. At Chicago, mess was quotable at \$31.00.

**LARD**—Domestic and export trade was fair, and the market was somewhat steadier. Prime western, New York, was quoted at \$12.80@12.90; middle western \$12.65@12.75; New York city, 12½@12¾c; refined continent, 13¼c; South American, 13¾c; Brazil kegs, 14¾c; compound, car lots, 12½c; smaller lots, 12¾c.

At Chicago, regular lard in round lots was quoted at 35c under May; loose lard, 112½ under May; leaf lard, 142½ under May.

**BEEF**—Demand was fairly good, and the market was firm. Mess was quoted at \$25.00; packet, \$25.00@26.00; family, \$26.00@28.00; extra India mess, \$44.00@46.00; No. 1 canned corned beef, \$3.10; No. 2 6 lbs. South America, \$16.75; pickled tongues, \$75.00@80.00 per barrel.

See page 40 for later markets.

### DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended March 11, 1929, were 4,558 metric tons, according to cable advices to the U. S. Department of Commerce, all to England.

### Meat and Lard Stocks

The government report on storage stocks of meats and lard on hand March 1 in the United States indicate a considerable increase during February, in spite of a sharp drop in hog runs during the month.

Frozen pork stocks increased practically 45,000,000 lbs., compared with an increase of 100,000,000 lbs. in the same month a year ago. However, hog runs in February, 1928, were increasing, while in the month just closed they were declining. The stocks on hand the first of the month were 92,000,000 lbs. larger than the five-year average as of that date.

Cured stocks of dry salt meats showed an increase of 20,000,000 lbs. during the month, but the quantity of product going into cure showed some decline. The stocks of this class of meat on hand are well above the five-year average.

Stocks of S. P. meats gained considerably during the month, and are well above those of a month and a year ago, and the five-year average on March 1.

Lard stocks show a large accumulation during the month in the face of the short hog runs. They are more than 53,000,000 lbs. larger than at the same time a year ago, and 76,000,000 lbs. above the five-year average.

While beef stocks declined somewhat, they are higher than those of last year and compare rather favorably with the five-year average.

If hog runs continue to show a decline, and prices do not reach a point high enough to weaken consumer buying of product, the stocks on hand should be in a strong position.

The stocks of meats and lard on hand March 1, as reported by the U. S. Bureau of Agricultural Economics, are as follows:

	Mar. 1, '29. Lbs.	Feb. 1, '29. Lbs.	5-year av. Mar. 1, Lbs.
Beef, frozen .....	67,457,000	72,117,000	66,906,000
Cured .....	9,955,000	8,674,000	13,226,000
In cure .....	11,350,000	13,199,000	11,921,000
Pork, frozen .....	290,805,000	245,798,000	198,462,000
D. S. cured .....	96,854,000	78,875,000	99,963,000
D. S. in cure .....	82,660,000	90,686,000	77,020,000
S. P. cured .....	191,515,000	157,278,000	198,921,000
S. P. in cure .....	282,847,000	267,945,000	267,510,000
Lamb and mut. ton, frozen .....	3,251,000	4,009,000	3,181,000
Miscel. meats .....	91,216,000	88,678,000	73,895,000
Lard .....	174,798,000	140,526,000	98,973,000

## PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for February, 1929, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics as follows:

## FRESH PORK CUTS.

	Chicago		New York	
	Feb., 1929.	Feb., 1928.	Feb., 1929.	Feb., 1928.
Loin.				
8-10 lb. av.	\$19.62	\$14.82	\$19.69	\$16.30
10-12 lb. av.	19.02	14.32	19.44	15.37
12-15 lb. av.	18.18	13.54	18.46	14.40
16-22 lb. av.	17.20	12.57	17.29	13.06
Shoulders, N. Y. Style, Skinned, No. 1.				
8-12 lb. av.	14.71	11.04	16.34	12.57

## CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular No. 1.		Hams, Smoked, Regular No. 2.	
	Feb., 1929.	Feb., 1928.	Feb., 1929.	Feb., 1928.
8-10 lb. av.	25.88	22.20	25.50	23.04
10-12 lb. av.	25.12	22.00	24.50	22.78
12-14 lb. av.	25.00	21.00	23.69	21.50
14-16 lb. av.	25.00	21.00	23.56	20.25
Hams, Smoked, Skinned, No. 1.				
8-10 lb. av.	26.62	20.20	25.38	22.90
10-12 lb. av.	26.12	20.20	24.38	21.60
Hams, Smoked, Skinned, No. 2.				
8-10 lb. av.	24.12	18.20	23.50	20.00
10-12 lb. av.	23.50	18.00	21.75	19.00
Bacon, Smoked, No. 1 (Dry Cure).				
6-8 lb. av.	28.38	30.00	27.22	30.50
8-10 lb. av.	28.38	30.00	26.27	30.00
Bacon, Smoked, No. 1 (S. P. Cure).				
8-10 lb. av.	22.62	22.20	19.22	20.00
10-12 lb. av.	22.38	22.20	19.22	19.00
Picnics, Smoked, No. 1.				
4-8 lb. av.	16.20	16.10	14.70	14.20
Fat Backs, D. S. Cured, No. 1.				
12-14 lb. av.	13.38	11.80	13.00	12.00
Lard, ref., hardwood tubs	12.75	11.60	13.62	13.45
Lard substitute, hardwood tubs	12.94	12.75	12.75	13.35

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Mch. 9, 1929, with comparisons:

	Week ended	Prev. week.	Cor. week.
Western dressed meats: Mch. 9.			1928.
Steers, carcasses	2,002	2,070	1,502
Cows, carcasses	1,694	1,974	2,503
Bulls, carcasses	70	66	50
Veals, carcasses	446	819	1,212
Lambs, carcasses	12,005	12,008	16,183
Mutton, carcasses	748	1,065	655
Pork, lbs.	485,085	448,956	624,170
Local slaughters:			
Cattle	1,201	1,041	1,407
Calves	2,104	2,159	2,633
Hogs	17,803	19,037	23,351
Sheep	2,789	3,209	2,462

## ARGENTINE MEAT EXPORTS.

Exports of frozen lamb and chilled beef from Argentina during January, 1929, showed large increases, as compared with the same month in 1928, while shipments of frozen beef and mutton dropped off considerably from

1928. Exports for the comparative months of January, 1929 and 1928, according to cable advices to the U. S. Department of Commerce, were:

	Jan., 1929.	Jan., 1928.
Frozen beef, quarters	131,000	321,000
Chilled beef, quarters	865,000	723,000
Frozen mutton, carcasses	165,000	221,000
Frozen lamb, carcasses	442,000	150,000

## MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended March 9, 1929:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef	396,000 lbs.	
Argentina—Roast beef	116,100 lbs.	
Argentina—Sweet pickled beef	75,286 lbs.	
Canada—Sweet pickled hams	30,000 lbs.	
Cuba—Quarters of beef	607	
Czecho-Slovakia—Hams in tins	1,662 lbs.	
England—Bouillon cubes	1,150 lbs.	
England—Meat extract	180 lbs.	
Germany—Bouillon cubes	635 lbs.	
Germany—Hams in tins	462 lbs.	
Germany—Smoked hams	445 lbs.	
Germany—Sausage	1,550 lbs.	
Italy—Sausage	8,884 lbs.	
Italy—Hams	1,620 lbs.	
Switzerland—Bouillon cubes	776 lbs.	

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended March 9, 1929, with comparisons:

	Week ended	Prev. week.	Cor. week.
Western dressed meats: Mch. 9.			1928.
Steers, carcasses	6,578½	6,572½	6,451
Cows, carcasses	1,031½	1,112	1,051
Bulls, carcasses	115	106	139
Veals, carcasses	11,697	8,006	10,621
Lambs, carcasses	22,903	23,390	24,786
Mutton carcasses	1,604	2,733	3,324
Beef cuts, lbs.	508,012	341,448	227,518
Pork cuts, lbs.	1,585,239	2,055,549	1,594,363
Local slaughters:			
Cattle	8,378	8,594	8,870
Calves	14,007	13,939	14,327
Hogs	49,182	53,937	66,122
Sheep	42,037	49,895	41,526

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended March 8, 1929:

	Week ended	Prev. week.	Cor. week.
Western dressed meats: Mch. 8.			1928.
Steers, carcasses	2,298	2,046	2,207
Cows, carcasses	1,088	925	1,053
Bulls, carcasses	336	297	287
Veals, carcasses	1,881	1,319	2,225
Lambs, carcasses	10,129	11,278	10,983
Mutton, carcasses	822	1,317	1,271
Pork, lbs.	592,501	493,079	650,894
Local slaughters:			
Cattle	1,416	1,527	1,694
Calves	2,032	1,970	2,200
Hogs	15,955	17,474	18,500
Sheep	3,385	4,036	3,846

## HULL OIL MARKET.

Hull, England, March 13, 1929.—(By Cable.)—Refined cottonseed oil, 31s 6d; Egyptian crude cottonseed oil, 28s 3d.

## IMPORTS OF MEAT PRODUCTS.

Imports of meats into the United States during January, 1929, and for six months ended December, 1928, with comparisons, are reported by the U. S. Department of Commerce, as follows:

## JANUARY.

	1929.	1928.
Beef, fresh, lbs.	1,548,924	1,693,907
Value	\$ 177,838	\$ 201,646
Veal, fresh, lbs.	176,262	111,009
Value	\$ 18,379	\$ 25,546
Beef and veal, pickled or cured, lbs.	69,842	649,370
Value	\$ 9,467	\$ 73,711
Pork, fresh, lbs.	135,548	300,000
Value	\$ 24,080	\$ 56,555
Pork, pickled, salted, etc., lbs.	197,412	344,738
Value	\$ 74,459	\$ 111,009
Hams, shoulders, bacon, lbs.	240,008	364,067
Value	\$ 77,898	\$ 106,575
Mutton, fresh, lbs.	8,288	9,295
Value	\$ 1,261	\$ 907
Lamb, fresh, lbs.	76,471	48,182
Value	\$ 12,873	\$ 8,295
Other fresh meats, lbs.	544,045	698,129
Value	\$ 83,422	\$ 85,892
Other prepared or preserved meats, lbs.	946,922	907,639
Value	\$ 121,679	\$ 108,137
Canned meats, lbs.	5,745,763	2,800,524
Value	\$ 756,876	\$ 332,161
Poultry, fresh, lbs.	417,843	785,459
Value	\$ 105,103	\$ 174,061
Poultry, dressed, lbs.	119,747	107,662
Value	\$ 75,282	\$ 59,093

## SIX MONTHS ENDED DECEMBER.

	1928.	1927.
Beef, fresh, lbs.	38,891,570	28,751,625
Value	\$4,351,099	\$3,627,121
Veal, fresh, lbs.	5,535,490	3,066,787
Value	\$ 589,458	\$ 435,886
Beef and veal, pickled or cured, lbs.	5,433,005	.....
Value	\$ 650,504	.....
Pork, fresh, lbs.	4,798,936	5,791,315
Value	\$ 983,892	\$1,105,334
Pork, pickled, salted, etc., lbs.	968,980	.....
Value	\$ 402,853	.....
Hams, shoulders, bacon, lbs.	1,157,076	.....
Value	\$ 427,995	.....
Mutton, fresh, lbs.	153,349	283,109
Value	\$ 16,514	\$ 20,321
Lamb, fresh, lbs.	1,036,878	1,829,891
Value	\$ 219,501	\$ 351,887
Other fresh meats, lbs.	3,298,291	2,771,013
Value	\$ 502,002	\$ 333,175
Other prepared or preserved meats, lbs.	9,578,233	13,700,006
Value	\$1,195,737	\$2,138,406
Canned meats, lbs.	29,032,881	14,250,944
Value	\$3,469,934	\$1,767,065
Poultry, fresh, lbs.	3,593,021	2,542,006
Value	\$1,085,213	\$ 709,828
Poultry, dressed, lbs.	184,637	267,713
Value	\$ 120,254	\$ 162,834

## PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on March 1, 1929, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Mch. 1, 1929.	Mch. 1, 1928.	5-yr. av., 1920-1928.
Butter, creamery	11,911	14,404	17,461
Cheese,			
American	49,435	36,710	37,097
Cheese, Swiss	6,905	5,343	7,629
Cheese, brick and Munster	981	1,247	1,398
Cheese, Limburger	901	1,150	1,089
Cheese, all other	5,933	4,325	4,096
Eggs, frozen	38,280	31,362	33,310
Eggs, cases	11,090	66,000	60,000

## FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on March 1, 1929, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Mch. 1, 1929.	Mch. 1, 1928.	5-yr. av., 1920-1928.
Broilers	13,041	11,818	14,397
Fryers	7,835	7,883	.....
Roasters	28,802	31,101	40,295
Fowls	8,413	17,206	16,946
Turkeys	14,463	11,913	12,672
Miscellaneous	16,426	23,513	26,175
Total	89,080	108,494	116,485



# Heat CONTROL

**Powers Thermostatic Regulators**  
are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results.

37 Years of Specialization in Temperature Control

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## The Powers Regulator Co.



# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—Further easiness featured the market for tallow at New York, some 200,000 lbs. of extra changing hands at 9c, a new low for the downward movement. Selling pressure was not large, but demand was limited, with soapers constantly bidding under the market and figuring, that for the time being at least, the situation was in their favor. The action of the market has been more or less disappointing to the producer who is in a fairly well sold-up position, but on the other hand, buyers appear to have satisfied nearby requirements. This has made for a condition where the consumer can mark time for the immediate future.

An unsteady tone in other soapers' materials attracted some attention, and it was noticeable that less was heard of possible tariff developments. However, it is more than likely that the tariff situation will become a factor again next month, when the special Congressional session opens. At New York, extra f.o.b. was quoted at 9c; special, loose, 8½c; edible, 9½@10c. At Chicago, the market ruled quiet and barely steady owing to limited demand. Buyers and sellers were apart. Chicago edible was quoted at 9½@9¾c; fancy, 9¾c; prime packer, 9¾@9¾c; No. 1, 8¾@9c; No. 2, 8¾c.

At the London auction, 940 casks were offered and 828 sold. Mutton was quoted at 43s6d@44s6d; beef 42@44s; good mixed, 39s@42s. At Liverpool, Australian tallow was steady. Choice was quoted at 43s3d, and good mixed at 41s6d.

**STEARINE**—The market in the east has ruled rather quiet, but held steadily. Oleo, New York, was quoted at 11c nominal. At Chicago, oleo was quiet and barely steady at 10½c.

**OLEO OIL**—While demand was quiet, the market ruled very steady. Extra New York was quoted at 11¼@11½c; medium, 11c; lower grades, 10½c. At Chicago, extra was quiet but steady at 11¼c.

See page 40 for later markets.

**LARD OIL**—Demand was fairly good and the market was steady, with edible, New York, quoted at 15½c; extra winter, 13¾c; extra, 13¾c; extra No. 1, 13¾c; No. 1, 13¾c; No. 2, 12¾c.

**NEATSFOOT OIL**—Demand was fairly good and the market was steady. Pure, New York was quoted at 15c. Extra 13¾c; No. 1, 13¾c; cold test, 18¾@19c.

**GREASES**—A moderate volume of trade and an easier range was the feature in greases at New York the past week. Demand was limited, and a little selling pressure developed, but producers were slow in accepting the lower levels. Consumers were interested in a fair way, but at prices somewhat below the ruling levels. Some business

passed in superior house grease there at 8¾c. The developments in tallow continued to have a sympathetic influence and as a result, a barely steady tone prevailed in most of the soapers' materials. At New York, choice yellow and house were quoted at 8½c; superior house, 8½@8¾c; A. white, 8¾@8¾c; B. white, 8¾@8¾c; choice white, 9¾c nominal.

At Chicago, a very limited trade featured the grease market, with the tone about steady. At Chicago, brown was quoted at 8¾c; yellow, 8½@8¾c; B. white, 8¾c; A. white, 8¾@9c; choice white, 9¾c.

## By-Products Markets

Chicago, March 14, 1929.

### Blood.

Blood market is showing a good demand and more strength. Sales are being made today at \$5.00, f.o.b. Chicago, carlot basis.

Unit.  
Ammonia.

Ground and unground..... \$5.00

### Digester Hog Tankage Materials.

Hog tankage materials showed improving demand the past week. Sales are good at \$4.75 & 10c, Chicago, carlot basis. Finished product also is moving well.

Unit Ammonia.

Ground, 11¼@12½ ammonia..... \$4.75 & 10  
Unground, 11¼ to 12½ ammonia..... 4.50@4.75 & 10  
Ground, 6 to 8½ ammonia..... 4.50@4.75 & 10  
Unground, 6 to 8½ ammonia..... 4.25@4.50 & 10

### Fertilizer Materials.

A good demand continues for fertilizer materials. Sellers are bullish today, following good sales at \$3.75 & 10c, f.o.b. Middle West.

Unit Ammonia.

High grd. ground, 10@11½ am. \$ 3.75 & 10  
Lower grd., and ungr., 6-9½ am. 4.00@4.10 & 10  
Hog meal ..... 3.75@4.00  
Bone tankage, low grd., per ton. 24.00@25.00  
Liquid stick ..... 3.75@4.00

### Bone Meals.

Inquiry for bone meals is somewhat better today, although sales have not come out in volume. Prices nominal.

Per Ton.

Raw bone meal ..... \$50.00@55.00  
Steam, ground ..... 28.00@29.00  
Steam, unground ..... 26.00@28.00

### Cracklings.

Cracklings continue weak, trading absent. Market today is on basis of 95c@1.05 per unit of protein content.

Per Ton.

Hard pressed and exp. unground, per unit, protein ..... \$ .95@1.05  
Soft prod. pork, ac. grease & quality. 85.00@90.00  
Soft prod. beef, ac. grease & quality. 50.00@55.00

### Gelatine and Glue Stocks.

Market for gelatine and glue stocks remains about as last week, more or

less quiet, with trading only fair; prices in general nominal.

Per Ton.

Kip and calf stock ..... \$40.00@42.00  
Hide trimmings ..... 30.00@33.00  
Horn piths ..... 40.00@42.00  
Cattle jaws, skulls and knuckles ..... 41.00@42.00  
Sinews, pizzles ..... 31.00@35.00  
Pig skin scraps and trim., per lb. .... @5c

### Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade..... \$50.00@100.00  
Mfg. shin bones ..... 50.00@120.00  
Cattle hoofs ..... 45.00@47.00  
Junk bones ..... 27.00@28.00  
(Note—Foregoing prices are for mixed carloads of unsorted materials, indicated above.)

### Animal Hair.

Animal hair situation is in fair shape. Steady demand continues; prices rather firm; inquiry good.

Coll and field dried ..... 3 @ 3¼c  
Processed grey, summer, per lb. .... 4 @ 5c  
Processed grey, winter, per lb. .... 6¼@7c  
Cattle switches, each..... 4½@5¼c

\*According to count.

## EASTERN FERTILIZER MARKETS.

(Special Cable to The National Provisioner.)

New York, March 13, 1929.

There has been little change in the New York market during the past week, as the demand for both fertilizer and feeding materials is still limited. A better demand, however, is expected to develop within the next week if weather conditions are favorable.

The demand for nitrate of soda has improved, and spot stocks are held at \$2.25, ex-vessel New York, as there is only a limited quantity for sale for March delivery.

Cracklings are offered at lower prices, with bids solicited at current quotations.

Ground dried blood is held at \$4.50, f.o.b. New York, and sales of South American have been reported under this figure.

## ARKANSAS CRUSHERS TO MEET.

The annual convention of the Arkansas Cottonseed Crushers Association will be held on April 15 and 16 at the Arlington Hotel, Hot Springs, Ark. Among other prominent speakers scheduled for this meeting, Christie Benet, general counsel of the Interstate Cottonseed Crushers Association, will discuss the "Nationalization of the Industry" and the code of trade practice which it has adopted.

## PLAN FERTILIZER CONVENTION.

The fifth annual convention of the National Fertilizer Association will be held the week of June 10, 1929, at the Hotel Griswold, New London, Conn.

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**  
COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**  
Both Soft and Hard Pressed

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 12, 1929.

Extra tallow, f.o.b. seller's plant, 9½¢ @ 9¼¢ lb.; Manila cocoanut oil, tanks New York, 8½¢ lb.; Manila cocoanut oil, tanks, coast, 7½¢ lb.; Cochin cocoanut oil, barrels New York, 10¢ @ 10¼¢.

P. S. Y. cottonseed oil, barrels New York, 12¢ @ 12¼¢ lb.; crude corn oil, barrels New York, 9½¢ @ 11¢ lb.; olive oil foots, barrels New York, 10½¢ @ 10¼¢ lb.; 5 per cent yellow olive oil, barrels New York, \$1.30 @ 1.35 gal.

Crude soya bean oil, barrels, New York, 12¼¢ lb.; palm kernel oil, barrels New York, 10½¢ @ 11¢ lb.; Niger palm oil, casks New York, 8½¢ @ 8¼¢ lb.; Lagos palm oil, casks New York, 9¼¢ lb.

## MARGARINE TO SANTO DOMINGO.

The internal revenue tax on imports of oleomargarine into Santo Domingo has been increased from 10 to 40 cents per net kilo, by a law approved Dec. 12, 1928. The products taxed include butterine and all imitations and butter substitutes made of milk.

## DETERMINING SEED VALUE.

In a letter published in a recent issue of the Oil Mill Gazetteer, a correspondent raises the question of how the value of seed can be determined, and the need for having such information for the intelligent operation of an oil mill. He says:

Why could we not get some way to determine the value of our raw materials before it is purchased? There lies one of the greatest burdens of the oil mill industry. I presume this is one of the big jobs for somebody, but as long as we are going along as we are, there is no way for the industry to become progressive.

When one cannot take figures and show what is in the raw material stock, how is it possible to figure the profit from a ton of seed?

I have had men say, "I believe the seed John or Tom or Bill has over there is worth the price because it was raised on bottom land," and so on.

You surely cannot mill efficiently behind such guess work. Our industry will not get far until that is settled. Why? Simply because we purchase our seed without knowing what we are buying.

There are towns having a diversified line of manufacturing and including oil mills. You go to an oil mill and see how they grade their seed and then go to the other establishments and see how

## PRODUCTION AND CONSUMPTION OF COTTONSEED AND PRODUCTS.

Cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for seven months ended Feb. 28, 1929, compared to a year ago, as reported by the U. S. Census Bureau:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (Tons).

State.	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Feb. 28, 1929.	1928.	Aug. 1 to Feb. 28, 1929.	1928.	1929.	1928.
United States .....	4,858,206	4,432,412	4,230,540	4,028,539	646,849	483,181
Alabama .....	258,254	286,371	223,818	253,482	34,549	33,672
Arizona .....	61,042	40,172	56,618	39,467	4,526	878
Arkansas .....	383,083	301,916	334,212	271,742	49,054	31,856
California .....	86,375	47,474	61,693	42,321	24,920	7,922
Georgia .....	384,777	411,510	342,381	356,319	42,890	27,072
Louisiana .....	203,720	154,457	176,491	154,692	27,946	32,259
Mississippi .....	600,372	525,206	465,547	455,098	158,824	129,490
North Carolina .....	290,739	285,085	261,780	265,389	28,161	20,445
Oklahoma .....	376,948	358,386	328,495	312,567	47,279	37,375
South Carolina .....	197,618	194,206	188,888	184,275	8,895	11,346
Tennessee .....	295,537	280,796	238,583	232,708	59,813	29,304
Texas .....	1,650,265	1,494,928	1,458,390	1,800,709	174,690	158,000
All other .....	69,586	71,893	68,633	69,240	5,953	2,175

\*Includes seed destroyed at mills but not 21,972 tons and 89,784 tons on hand Aug. 1, nor 84,620 tons and 44,552 tons reshipped, for 1929 and 1928, respectively.

## COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item.	On hand		Produced Aug. 1 to Feb. 28.		Shipped out Aug. 1 to Feb. 28.		On hand Feb. 28.	
	Aug. 1.	Feb. 28.	Aug. 1.	Feb. 28.	Aug. 1.	Feb. 28.	Aug. 1.	Feb. 28.
Crude oil .....	*20,350,682	16,296,641	1,323,254,856	1,255,786,240	1,255,786,240	*125,899,922	161,127,402	156,728,967
Refined oil .....	1335,963,223	378,612,700	**1,100,475,389	962,089,257	1,189,274,557	156,728,967	568,668,580	256,980
Cake and meal .....	32,048	63,632	1,901,701	1,677,367	1,688,172	171,466	145,084	150,964
Hulls .....	29,291	189,045	1,141,249	1,024,446	1,189,773	215,964	154,048	154,048
Linters .....	43,964	46,177	890,793	747,373	639,502	8,432	19,625	12,235
Hull fibre .....	2,775	21,980	53,885	59,734	62,039	3,432	12,235	8,118
(500-lb. bales) .....	1,903	1,842	35,346	24,014	22,427	12,235	8,118	8,118
Grabbots, notes, etc. .....	1,842	1,842	35,346	24,014	22,427	12,235	8,118	8,118

\*Includes 3,093,476 and 14,145,825 lbs. held by refining and manufacturing establishments and 3,290,652 and 30,318,957 lbs. in transit to refiners and consumers, Aug. 1, 1928, and Feb. 28, 1928, respectively.

†Includes 7,594,021 and 3,823,562 lbs. held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments, and 10,166,451 and 13,286,845 lbs. in transit to manufacturers of lard substitute, oleomargarine, soap, etc., Aug. 1, 1928, and Feb. 28, 1928, respectively.

\*\*Produced from 1,193,927,256 lbs. of crude oil.

they grade their raw material, and you will understand exactly what I mean.

I think that when a man sells seed to a mill he should guarantee the analysis just as we guarantee the finished product.

## MEMPHIS SEED AND MEAL.

(Special Letter to The National Provisioner.)

Memphis, Tenn., March 9, 1929.—Cottonseed averaged 90¢ @ \$1.15 lower on old crop months in the past week's trading on the Memphis Merchants Exchange, while new crop deliveries represented by September-October options were 50 and 35¢ lower, respectively.

The decline was the result of lower estimates of average yields of late gathered seed which are now being received at the mills. The clearing house committee estimate of these yields, figured on the spot value of products, indicates a gross value of \$57.58 for prime cottonseed, as follows:

321 lbs. oil @ 9¼¢ .....	\$29.69
804 lbs. meal @ 43.50 .....	17.49
542 lbs. hulls @ 10.00 .....	2.71
150 lbs. lint @ 5c .....	7.50
	\$57.39
(Manufacturing loss, 183 lbs.)	

Oil, representing approximately 80 per cent of the value of cottonseed, held steady to firm during the past week, and, while crude has not advanced above 9¼¢, Memphis, the New York options have continued strong in anticipation of higher tariffs against competing oriental oils.

Hulls and linters are unchanged, and meal is still under pressure.

Interest in the new crop deliveries continues rather widespread, and some hedges are being felt in these months.

Those bullishly inclined, however, continue to point to the possibility that an upward revision in the tariff may add considerable to the average value of cottonseed. The mills, in agitating an increase in the tariff on oils, have held forth that any advance in the value resultant from this revision will be passed directly to the farmer.

Cottonseed meal closed the week 20¢ @ 30¢ down on old crop months, which are still under pressure; 60¢ down on October, and 85¢ down on November. The March option is relatively stronger than the more distant months, and this option is apparently in control of the spot interests.

Traders feel that the government report will show a relatively lower consumption, as this report will reflect the movement during February, known to have been extremely light in this section. Texas, however, has strengthened during the past week, and Dallas-basis 43 per cent meal traded in at \$43.00 @ 43.50. Meal is very cheap on a protein basis compared with other concentrates, but the demand has not improved much, if any, on the decline.

Cottonseed and meal future prices on the Memphis Merchants Exchange for the week ended March 9:

## PRIME COTTONSEED.

	High.	Low.	3/9	Close	3/2
Mar. ....	48.50	47.85	48.10	48.25	48.50
May .....	49.00	48.30	48.40	48.50	48.50
July .....	49.50	48.60	48.90	49.00	49.00
Oct. ....	42.15	41.50	41.85	42.15	42.15
Nov. ....					

## PRIME 41% PROTEIN COTTONSEED MEAL.

	High.	Low.	3/9	Close	3/2
Mar. ....	43.85	43.25	43.05	43.15	43.15
May .....	44.25	43.70	43.90	44.00	44.00
July .....	44.50	44.00	44.15	44.15	44.15
Oct. ....	38.35	37.80	37.90	37.90	37.90
Nov. ....	37.50	37.25	37.25	37.25	37.25

## The Blanton Company

ST. LOUIS  
Refiners of

## VEGETABLE OILS

Manufacturers of  
SHORTENING  
MARGARINE



1929.  
DUCTS.  
manu-  
Feb. 28,

at mills  
28,  
1928,  
483,157  
33,872  
520  
31,852  
7,522  
27,472  
10,400  
82,500  
28,400  
67,870  
11,340  
20,504  
158,000  
2,175  
mor 84,000

On hand  
Feb. 28,  
25,899,852  
131,127,459  
567,273,897  
568,686,530  
256,662  
171,436  
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15 44.45  
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March 16, 1929.

THE NATIONAL PROVISIONER

37

# Vegetable Oil Markets

## WEEKLY REVIEW

**Trade Fair—Market Irregular—Cash Trade Slow—Crude Easier—Liquidation Factor—Government Report Discounted—Lard Steady.**

A fairly good volume of trade featured the market in cotton oil futures on the New York Produce Exchange the past week. Prices showed considerable firmness for a time, under scattered buying and covering, with a better lard market, firmness in actual oil and expectations of a favorable government report. An overbought condition, however, developed, and when buying power failed to follow the advance, liquidation set in and caught the market poorly supported, resulting in a rather sharp setback.

The buying the early part of the week was scattered, and selling on the setback was rather general as a result. A good part of the trade was of a professional character and operations as a whole were not very significant. Commission houses and locals were on both sides, but the fact that the greatest volume of pressure was on the July delivery, was taken as indicating that it was the dumping of speculative holdings, rather than any important pressure.

At times there was buying on the strength in cotton and unfavorable advices from the South. Complaints of delayed plowing and new crop preparations continued rather general, so much so that there was more or less talk of a late start, which makes climatic conditions for the immediate future an important price-making factor.

### Setbacks in Lard and Hogs.

The lard market and hogs bulged to new season's highs, with the run of hogs again small in the West, but there was a subsequent sharp setback in both those markets.

The crude oil situation was very steady, until the middle of the week, when crude prices eased somewhat, influenced by the break in oil futures.

Expectations were that February consumption would range between 275,000 and 300,000 bbls. The government report indicated a consumption last month of 279,000 bbls., or 5,000,000 bbls. more than the same time last year.

Such a liberal distribution could not be considered bearish, yet the figures were disappointing, possibly due to the fact that the visible supply in all positions, at 2,168,000 bbls., was about 21,000 bbls. larger than the same time last season. Apparently the report had been discounted. The fact that the visible stocks are in strong hands was quickly forgotten, although this feature might easily become effective again.

Cash oil trade ruled quiet throughout the week. Fresh buying interest was said to be moderate and routine, but

distribution against old orders so far this month is understood to be on a fairly good scale. Sentiment as a whole was more mixed, but some reinstating of sold-out lines was in evidence on the setbacks.

A number of professional operators are looking for more or less help from lard in the near future, and also believe that the reported bull pool in cotton will have further success during the next few weeks. This, it is held, should prove a sustaining influence in oil.

### Liberal Carryover Predicted.

The bearish element, however, is looking at the liberal remaining supplies the balance of the season, which it contends, forecast a liberal carryover into the new season.

The tariff situation has almost entirely been forgotten, although this will again come to the front next month when the special session of Congress meets on farm relief and the tariff.

In the Southeast, crude was 9c bid; Valley, 9c sales, and Texas, unquoted. The detailed government report showed that at the beginning of March the mills had on hand 81,435,170 lbs. of crude, of which Texas held 27,170,679 lbs.; Alabama, 4,554,980 lbs.; Arizona, 301,413 lbs.; Arkansas, 7,727,290 lbs.; California, 403,529 lbs.; Georgia, 3,830,443 lbs.; Louisiana, 1,325,236 lbs.; Mississippi, 7,545,994 lbs.; North Carolina, 4,286,846 lbs.; Oklahoma, 14,065,129 lbs.; South Carolina, 2,839,075 lbs.; Tennessee, 4,744,181 lbs., and all others, 2,640,375 lbs.

**COTTONSEED OIL—Market transactions:**

Friday, March 8, 1929.

		—Range—		—Closing—	
		Sales.	High.	Low.	Bid. Asked.
Spot	....	....	....	1085	a 1165
Mar.	....	1600	1090	1090	a 1090
Apr.	....	....	....	1080	a 1105
May	....	3800	1094	1090	a ....
June	....	....	....	1090	a 1105
July	....	3600	1115	1112	a ....
Aug.	....	....	....	1113	a 1122
Sept.	....	100	1129	1129	a 1127
Oct.	....	100	1105	1105	a 1105
Total sales, including switches, 9,200 bbls. P. crude S. E. 9½c bid.					

## SOUTHERN MARKETS

(Special Wire to The National Provisioner.)

New Orleans, La., March 14, 1929.—Decline in cotton, corn and lard, and smaller increase in consumption of oil during February than expected, led to a downward trend in both crude and refined the past few days. This was offset by liberal buying of March-April bleachable by large manufacturers of compound on the basis of 9.95c per lb., loose, New Orleans. Further declines, if any, are likely to prove slight and of short duration, whereas, should lard advance, oil will follow, as crude stocks are below last year's and refined is in strong hands. Crude, steady, 8½c, Texas, and 9c Valley, with light offerings following sales earlier in the week.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 14, 1929.—Prime cottonseed, west Texas, and Dallas territory, nominal; snaps and bollies, nominal; prime crude oil, 8½@9c; 43 per cent cake and meal, f.o.b. Dallas, \$44.50; hulls, \$11.00; mill run linters, 4@5c. Rain today.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 14, 1929.—Quite a quantity of crude has been sold in the Valley this week at 9c most of it for March and April shipment. Forty-one per cent cottonseed meal, \$44.00, Memphis; loose cottonseed hulls, 10½c, f.o.b. Memphis.

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In Barrels or Tanks**

**COTTON OIL FUTURES**  
On the New York Produce Exchange

**Saturday, March 9, 1929.**

Spot	.....	1085	a	....
Mar.	.....	1087	a	1090
Apr.	.....	1075	a	1105
May	.....	200 1093	1090	1093 a
June	.....	1090	a	1110
July	.....	1700 1114	1111	1114 a
Aug.	.....	1115	a	1125
Sept.	.....	600 1127	1126	1127 a
Oct.	.....	1104	a	1110

Total sales, including switches, 2,500 bbls. P. crude S. E. 9½c bid.

**Monday, March 11, 1929.**

Spot	.....	1090	a	Bid
Mar.	.....	600 1091	1090	1090 a
Apr.	.....	1090	a	1110
May	.....	3000 1096	1094	1095 a
June	.....	1095	a	1112
July	.....	1500 1116	1115	1115 a
Aug.	.....	1122	a	1127
Sept.	.....	3000 1130	1129	1129 a
Oct.	.....	1105	a	1110

Total sales, including switches, 8,100 bbls. P. crude S. E. 9½c nominal.

**Tuesday, March 12, 1929.**

Spot	.....	1085	a	....
Mar.	.....	300 1089	1087	1088 a
Apr.	.....	1085	a	1100
May	.....	3400 1097	1080	1088 a
June	.....	1080	a	1105
July	.....	4700 1117	1104	1104 a
Aug.	.....	1100	a	1120
Sept.	.....	1900 1130	1120	1120 a
Oct.	.....	100 1107	1107	1098 a

Total sales, including switches, 10,400 bbls. P. crude S. E. unquoted.

**Wednesday, March 13, 1929.**

Spot	.....	1075	a	....
Mar.	.....	1100 1087	1084	1078 a
Apr.	.....	1080	a	1098
May	.....	1300 1086	1075	1077 a
June	.....	1080	a	1099
July	.....	8500 1108	1094	1097 a
Aug.	.....	200 1102	1101	1105 a
Sept.	.....	3000 1120	1110	1113 a
Oct.	.....	300 1107	1107	1098 a

Total sales, including switches, 14,400 bbls. P. crude S. E. 9c bid.

**Thursday, March 14, 1929.**

Spot	.....	1085	a	....
Mar.	.....	1080 1078	1078	1085 a
Apr.	.....	1075	a	1098
May	.....	1077 1072	1076	1080 a
June	.....	1080	a	1100
July	.....	1098 1092	1098	a
Aug.	.....	1109 1108	1108	1110 a
Sept.	.....	1108 1106	1112	1114 a
Oct.	.....	1096	a	1100

Sales, 4,800 bbls.

*See page 40 for later markets.*

**COCOANUT OIL**—A rather quiet but steady market was the feature again the past week, with offerings not pressing, but with consumers moving slowly pending developments. At New York, tanks were quoted at 8½c, while Pacific coast tanks were quoted at 7½c, asked.

**CORN OIL**—The market was somewhat easier, due to larger offerings and a slow demand, with prices quoted at 9½@9¼c, f.o.b. mills.

**SOYA BEAN OIL**—The market was very quiet and more or less nominal, with tanks, New York, quoted at 10½c; barrels, 12¼c and Pacific coast tanks quoted at 9½c.

**PALM OIL**—The trade was marking time, pending developments. Offerings were moderate but the market barely steady, influenced by easiness in com-

petitive quarters and a lack of broad consuming demand. Cable offerings, however, were not pressed. At New York, spot Nigre was quoted at 8½c; shipment Nigre, 7.80c; spot Lagos, 8½c, and shipment Lagos, 8½@8¾c.

**PALM KERNEL OIL**—A moderate routine interest was in evidence, but the market generally was quiet and about steady. New York, tanks, quoted at 8.15c, futures, 8c.

**OLIVE OIL FOOTS**—Quietness continued the feature in this market, pending new crop offerings. At New York, spot foots were quoted at 11c; nearby, 10½c, and March forward, 10¼c.

**RUBBERSEED OIL**—Nominally quoted at 8@8½c, shipment.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market nominal.

**COTTONSEED OIL**—Demand for store oil was moderate and about steady, with spot oil quoted at ¼c over March; Southeast crude, 9c bid; Valley, 9c sales; Texas, unquoted.

## SHORTENING AND OIL PRICES.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 14.—The Shortening and Oil Division of the Interstate Cottonseed Crushers' Association reports the following quotations:

Shortening—Hercos basis.

Northern states, east of Rocky Mts.	12¼@12½
Southern states, east of Rocky Mts.	12¼@12½
Pacific Coast states	12¼@12½

Salad Oil.

Northern states, east of Rocky Mts.	12¼@12½
Southern states, east of Rocky Mts.	12¼@12½
Pacific Coast (port cities)	12¼@12½

Cooking Oil—White.

Northern states, east of Rocky Mts.	12¼@12½
Southern states, east of Rocky Mts.	12¼@12½
Pacific Coast (port cities)	12¼@12½

Cooking Oil—Yellow.

½c less than white.

## MARGARINE IN JANUARY.

Production of margarine during January, 1929, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons, was as follows:

	January, 1929.	January, 1928.
	Lbs.	Lbs.
Uncolored margarine	28,029,386	24,818,400
Colored margarine	1,444,230	1,386,221
Total	29,473,616	26,204,621

## COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the six months ended Jan. 31, 1929, with comparisons for 1928, are reported by the U. S. Census Bureau as follows:

	1929.	1928.
Oil, crude, lbs.	13,687,856	27,005,220
Oil, refined, lbs.	4,797,334	4,650,013
Cake and meal, tons	214,202	255,626
Linters, running bales	104,014	90,710

## NEW ORLEANS OIL TRADING.

(Special Letter to The National Provisioner.)

New Orleans, La., March 12, 1929.—During the past week, values have been firm, due to a stronger market anticipating a bullish February consumption report, issued this morning. However, the figures were rather disappointing, amounting to only 279,000 bbls., whereas the trade was looking for consumption in excess of 300,000 bbls. Many even hoped that the figure would reach 320,000 bbls.

The market has been narrow and

rather dull in anticipation of this report, but showed some firmness because of backward preparations for the new cotton crop and fear of a drastic increase in the tariff on competing oils.

Crude in the Valley is 9@9½¢ bid, 9.25¢ asked; very little business being done and very little offering. In the Southeast, crude is 9.12½¢ bid, 9.25¢ asked; in Texas, sales are reported at 9.00¢, the cheapest price at which crude can be bought. Mills do not seem anxious to sell.

Preparations for the new cotton crop are far behind a normal season and, while the heavy rain reported should have given a good seasoning in the ground, little plowing has been accomplished. The only sections in the Cotton Belt which are reported normal are the Southeast and Central and Western parts of Texas.

With hog receipts falling rapidly, bearing out the government estimate of the 12 per cent shortage in hogs, the lard market is expected to advance sharply. Thus it is difficult to believe any considerable decline could take place in cottonseed oil.

#### INSTITUTE COMMITTEES NAMED.

(Continued from page 26.)

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**Representatives on National Live Stock and Meat Board**—F. Edson White, Armour and Company, Chicago; Thomas E. Wilson, Wilson & Co., Chicago.



## The Week's Closing Markets

### FRIDAY'S CLOSINGS

#### Provisions.

Hog products were active and steady the latter part of the week due to profit taking which was absorbed by scattered commission house demand. Hog runs continue light. Hogs are easier and cash trade fair. The trade is expecting an increase of 2,000,000 lbs. in the mid-month stocks.

#### Cottonseed Oil.

Cotton oil is quiet and easier due to fears of March tenders, local and outside liquidation and poor support. Cash trade is better.

Quotations on cottonseed oil at New York, Friday noon, were: Mar., \$10.75 @10.83; Apr., \$10.75@10.98; May, \$10.75@10.77; June, \$10.80@10.98; July, \$10.96@10.99; August, \$11.00@11.10; Sept., \$11.11@11.13; Oct., \$10.95@11.10.

#### Tallow.

Tallow, extra, 8½c.

#### Stearine.

Stearine, oleo, 11c.

### FRIDAY'S GENERAL MARKETS.

New York, March 15, 1929.—Lard, prime western, \$12.65@12.75; middle western, \$12.50@12.60; city, 12¼ @ 12½c; refined continent, 13¼c; South American, 12½c; Brazil kegs, 14½c; compound, 12½c.

### BRITISH PROVISION CABLE

(Special Report to The National Provisioner.)

Liverpool, Mar. 15, 1929.

General provision market firm with improved demand and trade fairly active on A. C. hams for prompt and slightly forward shipment.

Spot market sharply higher. Picnics and square shoulders in better demand. Pure lard very quiet.

Friday's prices were as follows: Liverpool shoulders, square 82s; hams, American cut, 106s; hams, long cut, 106s; picnics, 78s; Cumberland, 91s; short backs, 89s; bellies, clear, 81s; Canadian, 84s; spot lard, 63s 6d.

### EUROPEAN PROVISION CABLES.

The market at Hamburg was steady, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 2,396 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 79,000, at a top Berlin price of 18.74c a pound, compared with 128,000 at 13.15c a pound the same week last year.

The Rotterdam market was rather quiet with the exception of refined lard and extra neutral lard, for which there was a fair demand.

The market at Liverpool was firm.

The total of pigs bought in Ireland for bacon curing was 28,000 for the week.

The estimated slaughter of Danish hogs for the week ending March 8 was 85,000.

### COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, March 1, to March 13, 1929, none.

### U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at seven centers during the week ended Friday, March 8, 1929:

Chicago .....	133,678
Kansas City, Kans. ....	54,396
Omaha .....	39,753
*St. Louis .....	40,506
Sioux City .....	29,639
St. Paul .....	59,293
New York City .....	31,995

\*Includes East St. Louis, Ill.

### CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended March 7, 1929, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Mar. 7.	Prev. week.	Same week, 1928.
Toronto .....	\$10.00	\$10.25	\$11.40
Montreal .....	10.00	10.50	10.50
Winnipeg .....	9.50	9.25	10.00
Calgary .....	8.50	8.85	10.50
Edmonton .....	8.25	8.00	10.50
Pr. Albert .....	8.50	.....	9.50
Moose Jaw .....	8.50	8.75	9.50
Saskatoon .....	8.00	8.00	.....

VEAL CALVES.			
	Week ended Mar. 7.	Prev. week.	Same week, 1928.
Toronto .....	\$17.00	\$17.00	\$16.00
Montreal .....	14.25	15.00	13.00
Winnipeg .....	14.00	14.00	13.00
Calgary .....	12.50	12.50	13.50
Edmonton .....	14.00	15.00	14.00
Pr. Albert .....	9.00	8.00	.....
Moose Jaw .....	12.00	12.00	.....
Saskatoon .....	12.00	11.50	.....

SELECT BACON HOGS.			
	Week ended Mar. 7.	Prev. week.	Same week, 1928.
Toronto .....	\$12.00	\$11.75	\$10.10
Montreal .....	11.80	11.75	10.00
Winnipeg .....	11.00	11.00	9.25
Calgary .....	11.25	11.00	8.75
Edmonton .....	11.10	11.10	9.00
Pr. Albert .....	11.00	11.00	9.15
Moose Jaw .....	10.90	10.90	9.15
Saskatoon .....	10.80	10.80	.....

GOOD LAMBS.			
	Week ended Mar. 7.	Prev. week.	Same week, 1928.
Toronto .....	\$15.50	\$15.50	\$16.00
Montreal .....	11.00	11.00	11.00
Winnipeg .....	13.00	13.00	13.25
Calgary .....	12.50	12.50	12.50
Edmonton .....	13.00	13.00	13.00
Pr. Albert .....	10.50	.....	11.00
Moose Jaw .....	12.30	12.00	12.00
Saskatoon .....	.....	.....	.....

### LARD AND GREASE EXPORTS.

Exports of lard from New York, March 1, 1929, to March 13, 1929, 17,916,740 lbs.; tallow, none; greases, 1,136,000 lbs.; stearine, none.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended March 9, 1929:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.				
	Week ended—			Jan. 1, 1929.
	Mar. 9, 1929.	Mar. 10, 1929.	Mar. 2, 1929.	1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	719	984	625	14,496
To Belgium .....	.....	.....	.....	46
United Kingdom .....	356	703	445	10,032
Other Europe .....	.....	.....	.....	368
Cuba .....	29	49	8	1,172
Other countries .....	334	182	172	2,397

BACON, INCLUDING CUMBERLAND.				
	Week ended—			Jan. 1, 1929.
	Mar. 9, 1929.	Mar. 10, 1929.	Mar. 2, 1929.	1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	2,853	3,471	3,579	27,467
To Germany .....	100	.....	.....	40
United Kingdom .....	2,509	3,215	2,440	15,021
Other Europe .....	157	215	902	8,111
Cuba .....	28	1	1	1,875
Other countries .....	59	40	171	1,471

LARD.				
	Week ended—			Jan. 1, 1929.
	Mar. 9, 1929.	Mar. 10, 1929.	Mar. 2, 1929.	1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	13,254	18,257	15,329	160,000
To Germany .....	5,164	5,827	4,060	43,948
Netherlands .....	4,320	6,173	5,576	54,761
United Kingdom .....	376	1,312	1,553	17,110
Cuba .....	2,458	1,578	1,028	15,400
Other countries .....	938	1,858	1,335	20,870

PICKLED PORK.				
	Week ended—			Jan. 1, 1929.
	Mar. 9, 1929.	Mar. 10, 1929.	Mar. 2, 1929.	1928.
	M lbs.	M lbs.	M lbs.	M lbs.
Total .....	345	484	463	5,327
To United Kingdom .....	23	63	17	780
Other Europe .....	8	12	109	166
Canada .....	260	246	270	1,584
Other countries .....	54	163	57	2,000

### TOTAL EXPORTS BY PORTS.

Week ended March 9, 1929.				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total .....	719	2,853	13,254	345
Detroit .....	567	289	975	30
Port Huron .....	91	.....	48	240
Key West .....	13	.....	809	2
New Orleans .....	48	45	2,477	31
New York .....	2,519	8,592	52	.....
Philadelphia .....	.....	198	.....	.....

DESTINATION OF EXPORTS.				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom .....	356	2,509	2,440	17
Liverpool .....	.....	250	2,000	.....
London .....	.....	84	2,397	.....
Manchester .....	.....	13	18	.....
Glasgow .....	.....	.....	.....	.....
Other United Kingdom .....	.....	.....	.....	.....

	Lard, M lbs.
Exported to:	
Germany (total) .....	5,164
Hamburg .....	4,829
Other Germany .....	335

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 15, 1929, show exports from that country were as follows: To England, 91,223 quarters; to the Continent, 14,491 quarters.

### STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of January, 1929, and December, 1928, with comparisons, based on reports received from 4,282 manufacturers and dealers, and stocks disposed of during the former month, are reported by the U. S. Department of Commerce as follows:

	Stocks on hand or in transit			Deliveries during Jan., 1929.*
	Jan., 1929.	Dec., 1928.	Jan., 1928.	
Cattle, total hides.....	3,967,002	4,080,522	3,718,150	1,500,100
Domestic—packer hides .....	2,681,944	2,679,811	2,562,142	921,131
Domestic—other than packer .....	906,547	1,038,782	819,542	394,000
Foreign .....	378,511	311,929	331,475	184,969
Buffalo .....	28,759	24,208	18,901	11,800
Calf and kip .....	2,019,858	2,061,941	2,890,537	871,607
Horse, colt, ass, and mule:				
Hides .....	179,254	152,016	189,730	47,000
Fronts, whole .....	156,200	155,487	98,040	8,500
Butts, whole .....	182,903	169,142	64,328	1,000
Shanks .....	49,010	36,659	55,781	.....
Goat and kid, skins.....	7,538,302	8,046,323	7,215,644	1,317,000
Cabretta, skins .....	385,942	458,123	988,180	87,700
Sheep and lamb, skins.....	7,766,277	8,436,480	6,477,141	2,460,000
Skivers and fashers, skins.....	71,640	78,868	90,098	1,500
Kangaroo and wallaby, skins.....	239,251	206,532	268,438	104,000
Deer and elk, skins.....	217,008	195,202	226,627	50,770
Pig and hog, skins.....	74,533	77,082	112,540	230,100
Pig and hog strips, lbs.....	877,768	816,041	607,555	.....

\*Represents deliveries by packers, butchers, dealers and importers.



# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—A firmer situation is very apparent in the packer hide market. Light hides are in very strong demand and full cent advance paid for extreme native steers and light native cows at the close of the week; also  $\frac{1}{2}$ c advance on branded cows confirmed, with like advance on heavy native cows generally credited. Last trading prices are bid for other descriptions, with killers asking  $\frac{1}{2}$ c advance. There has been no pressure on offerings during the period, killers apparently being in no hurry to move hides, and the market being in a good statistical position.

Spread native steers quoted at 17c, last paid. Last trading in heavy native steers was at 14 $\frac{1}{2}$ c, and two killers report this figure now bid. Couple cars February-March extreme native steers moved late in the week at 15 $\frac{1}{2}$ c, a full cent advance; earlier, one car same dating sold at 15c.

Bids of 13 $\frac{1}{2}$ c are reported for butt brands and 13c for Colorados, both last trading prices;  $\frac{1}{2}$ c higher being asked. Heavy Texas steers quoted nominally on same basis as butt brands, and light Texas steers with Colorados. Extreme light Texas steers quoted with branded cows at 13 $\frac{1}{2}$ c.

Heavy native cows are understood to have sold quietly at 14c; while not yet confirmed, this report is generally believed. Sales of 10,000 light native cows were made by three packers latter part of week at 15c, a full cent advance over last week; demand continues good. About 12,000 branded cows, mostly March take-off, moved late in week at 13 $\frac{1}{2}$ c, or  $\frac{1}{2}$ c over last week.

About 5,000 native bulls, January to date, moved this week at 10 $\frac{1}{2}$ c; branded bulls sold late last week at 10c for southern and 9c for northern.

**SMALL PACKER HIDES**—Another local small packer has now confirmed the movement quietly last week of 4,000 March hides at 14 $\frac{1}{2}$ c for all-weight native steers and cows and 13c for branded, at which time several other killers secured the same prices. One killer moved production of about 10,000 March hides, here and at outside points, at the close of last week, presumably on same basis. However, couple killers still holding March and some earlier hides have declined these prices, and market appears firm based on the strength in big packer light-weight hides.

Last trading in the Pacific Coast market was on Butchertown packer February hides, at 11 $\frac{1}{2}$ c for steers and 11c for cows.

**HIDE TRIMMINGS**—Last trading in big packer hide trimmings was at \$36.00 per ton, Chicago basis, at which time a car of small packer trimmings moved at \$35.00, Chicago basis.

**COUNTRY HIDES**—Country hide market continues firm, with a good demand; however, offerings are coming out slowly. Good all-weights, around 48 lb. av., sold early at 13c selected; delivered, and up to 13 $\frac{1}{2}$ c reported paid later for lighter averages. Heavy cows and steers priced around 12c, and rather slow. Good demand for buff weights at 13c, but 13 $\frac{1}{2}$ c generally asked. Good extremes can be sold

readily at 15c, and this reported paid for 25/50 lb. weights, with 15 $\frac{1}{2}$ c asked for 25/45 lb. and reported paid in a small way. Bulls quoted around 9c, selected. All-weight branded nominally around 11c, less Chicago freight.

**CALFSKINS**—Packer calfskins firm and well cleaned up to March 1. One sale of about 10,000 February-March hides reported at 23c, for domestic shipment, early in the period; couple cars sold earlier for export shipment, as previously reported, at 23 $\frac{1}{2}$ c.

One car of first-salted Chicago city calfskins sold late this week at 21c for straight weights; bid of 22c reported in another direction for light weights, on split weight basis, with 21 $\frac{1}{2}$ c for heavies. Mixed cities and countries quoted around 18@19c, and straight countries 17c paid.

**KIPSKINS**—Couple packers cleaned up February kips late last week, at 19c for natives and 17c for over-weights; market now talked stronger and bid of 19 $\frac{1}{2}$ c reported, with 20c asked for natives. Branded kips quoted nominally 15@16c.

First-salted Chicago city kips firm; bid of 19c reported late this week, with 20c asked; earlier in the week, some reported available at 18 $\frac{1}{2}$ c. Mixed cities and countries quoted around 17c; straight countries nominally 16c.

Big packer regular slunks last sold at \$1.35, last week, and some now offered at \$1.50. Hairless slunks sold this week at 45c; another sale late last week in another direction at 50c.

**HORSEHIDES**—Market steady, with fair demand. Straight city renderers generally priced \$5.50@6.00, with mixed cities and countries moving at \$4.50@5.00.

**SHEEPSKINS**—Dry pelts steady and priced 21@23c per lb., according to section. One big packer moved a car of shearings, running two-thirds No. 1's and one-third No. 2's, at \$1.50 and \$1.20, steady basis. Pickled skins quoted \$7.25@7.75 per doz. straight run of packer lamb at Chicago; two or three cars ribby lambs sold at \$7.50 at Chicago. Sales in the New York market reported at \$7.12 $\frac{1}{2}$  per doz. straight run of city lamb. Big packer wool lambs quoted at \$3.65 per cwt. live lamb at Chicago, around \$2.50@3.25 on piece basis. At New York, bids last Friday of \$3.65 per cwt. live lamb, salted basis, were declined; some sold later at a shade better, other offerings withdrawn. Small packer lamb pelts quoted \$2.10@2.25, with up to \$2.50 paid for heavy skins.

**PIGSKINS**—Last trading in No. 1 pigskin strips was at 8c, for delivery six months ahead. Gelatine stocks last sold at 5c.

## New York.

**PACKER HIDES**—Market fairly active and firmer, with advance of  $\frac{1}{2}$ c paid on native steers. One packer moved about 3,500 February hides latter part of week at 14 $\frac{1}{2}$ c for native steers, 13 $\frac{1}{2}$ c for butt brands and 13c for Colorados; another packer moved a larger quantity of February hides earlier, at same prices for butt brands and Colorados. Bulls quoted around 10 $\frac{1}{2}$ c.

**COUNTRY HIDES**—Market firm but trading limited, due to scarcity of of-

ferings. Holders of extremes have been encouraged by the firmness in big packer light hides, and generally nothing offered under 15@15 $\frac{1}{2}$ c. Some light southern extremes available at 15c. Buff weights generally held at 13c or better.

**CALFSKINS**—City calfskin market continues strong, with a fairly good trade. Market now reported fairly well sold up. One car of 5-7's confirmed at \$2.15, or 10c advance, and a car 7-9's at \$2.50, or 15c advance; further trading on this basis reported later. The 9-12's are quoted nominally around \$3.00.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended March 9, 1929, were 4,212,000 lbs.; previous week, 3,550,000 lbs.; same week last year, 3,289,000 lbs.; from January 1 to March 9, this year, 37,339,000 lbs.; same period a year ago, 53,327,000 lbs.

Shipments of hides at Chicago for the week ended March 9, 1929, were 4,347,000 lbs.; previous week, 5,935,000 lbs.; same week, last year, 4,891,000 lbs.; from January 1 to March 9, current year, 44,159,000 lbs.; same period last year, 50,243,000 lbs.

## GOAT AND KID SKIN STOCKS.

Goat and kid skin stocks held by tanners in this country on Jan. 31, 1929, totaled 6,341,534, against 6,921,171 on Dec. 31, 1928, and 6,211,686 on Jan. 31, 1928.

## CHICAGO HIDE QUOTATIONS.

Quotation on hides at Chicago for the week ended March 15, 1929, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended, Mar. 15, '29.	Prev. week.	Cor. week, 1928.
Spr. nat. str.	@17	@17	@25n
Hvy. nat. str.	@14 $\frac{1}{2}$ b	@14 $\frac{1}{2}$	@23 $\frac{1}{2}$
Hvy. Tex. str.	@13 $\frac{1}{2}$	@13 $\frac{1}{2}$	@22 $\frac{1}{2}$ b
Hvy. butt brand'd str.	@13 $\frac{1}{2}$ b@14ax	@13 $\frac{1}{2}$	@22 $\frac{1}{2}$ b
Hvy. Col. str.	@13 $\frac{1}{2}$ b@13 $\frac{1}{2}$ ax	@13	@22b
Ex-light Tex. str.	@13 $\frac{1}{2}$	@13	21 $\frac{1}{2}$ @22n
Brnd'd cows.	@13 $\frac{1}{2}$	@13	21 $\frac{1}{2}$ @22n
Hvy. nat. cows	@13 $\frac{1}{2}$ @14	@13 $\frac{1}{2}$	@22
Light nat. cows	@15	14	@14 $\frac{1}{2}$ b 23
Nat. bulls	@10 $\frac{1}{2}$	@10 $\frac{1}{2}$	@10 $\frac{1}{2}$ 18
Brnd'd bulls	@9	@9	@9 $\frac{1}{2}$ 16 $\frac{1}{2}$ @17
Calfskins	@23	@23 $\frac{1}{2}$	@20 $\frac{1}{2}$
Kips, nat.	@19 $\frac{1}{2}$ b@20ax	@20ax	@27n
Kips, ov-wt.	@17	16 $\frac{1}{2}$ b@17 $\frac{1}{2}$ ax	25
Kips, brand'd	@15	@15 $\frac{1}{2}$ ax	23
Slunks, reg.	@1.35@1.50	@1.35	@1.40
Slunks, hris.	@.45	@.50	@.50
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			
CITY AND SMALL PACKERS.			
Nat. all-wts.	@14 $\frac{1}{2}$ b	@14 $\frac{1}{2}$ b	@22 $\frac{1}{2}$
Branded	@13b	@13b	@22
Nat. bulls	@10 $\frac{1}{2}$ n 10	@10 $\frac{1}{2}$ n	@18
Brnd'd bulls	@9n	@9n	@17
Calfskins	@21	@21	@23 $\frac{1}{2}$ n
Kips	@20ax	@18n	25
Slunks, reg.	@1.20	@1.15	1.00@1.25n
Slunks, hris.	@.35	@.40	@.50n
COUNTRY HIDES.			
Hvy. steers	@12	@12	20
Hvy. cows	@12	@12	19
Butts	@13 $\frac{1}{2}$	12 $\frac{1}{2}$ @13	20 $\frac{1}{2}$ @21
Extremes	@15 $\frac{1}{2}$	14 $\frac{1}{2}$ @15	23
Bulls	@9n	@9n	16
Calfskins	@17	@17	@23 $\frac{1}{2}$ n
Kips	@16n	@16n	@23
Light calf	1.00@1.10	1.00@1.10	1.35@1.50
Deacons	1.00@1.10	1.00@1.10	1.25@1.40
Slunks, reg.	@.35	@.35	75
Slunks, hris.	@.15	@.15	20
Horsehides	4.50@6.00	4.75@6.00	7.00@8.25
Hogskins	@.70	@.70	@.80
SHEEPSKINS.			
Pkr. lambs	2.50@3.00	2.50@3.25	3.25@3.90
Sm. pkr. lambs	2.00@2.50	@2.50	3.25@3.90
Pkr. shearings	1.20@1.50	1.20@1.50	1.10@1.35
Dry pelts	@.21	@.23	21

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, March 14, 1929.

**CATTLE**—Compared with a week ago, light steers and yearlings are strong to 25c higher; medium weights and heavies, steady to 25c lower; butcher heifers, fully 25c up. The price range on weighty steers widened during week. Bulls are fully steady, and vealers \$1.00 @1.50 higher. It was largely a steer and yearling run. Killing quality was better than a week earlier, fat kinds predominating. Most fed steers and yearlings, \$12.00@13.50; extreme top heavies, \$14.50, relatively few above \$14.00; best yearlings, \$14.50; heifer yearlings, \$13.50; numerous loads of little heifers, \$13.00@13.35.

**HOGS**—Extremely light receipts early in the week were responsible for sharp price advances, and with today's 25@35c decline, prices are 25@35c lower than last Thursday. Severe price breaks late last week and muddy country roads were partly responsible for the unusually light runs. Discrimination against weighty hogs was more severe than recently. Today's top, \$11.70; bulk of good and choice 160- to 240-lb. weights, \$11.35@11.60; 250- to 320-lb. averages, \$11.25@11.40; bulk of better grade 130- to 150-lb. averages, \$10.50@11.35; few strictly choice lots, up to \$11.60; pigs, mostly \$9.25@10.75; bulk packing sows, \$10.40@10.75, few up to \$10.85 and \$11.00.

**SHEEP**—Sharp price break late today placed fat lamb values weak to 25c below a week ago, or 50@75c below week's high point which was also the season's peak to date. Western fed lambs predominating in the run; shipping demand was narrow, reflecting weakened Eastern dressed lamb trade. Aged sheep, scarce, 50c@1.00 higher;

week's top fat lambs, \$17.85; bulk, \$17.00@17.50; few clipped lambs, \$15.00 @16.00; top ewes, \$11.00; bulk, \$9.75 @10.50.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., March 14, 1929.

**CATTLE**—Lightweight fed steers and yearlings met a good demand, with closing prices 25@40c higher than a week ago. Weighty steers were slow and somewhat lower on early days, but some reaction later in the week put prices on a steady to strong basis. Considerable improvement in the quality was noted, especially on offerings scaling above 1,200 lbs. Choice 1,083-lb. steers scored \$14.15 for the top; best mixed yearlings brought \$14.00, while choice heavies went at \$13.75. Bulk of the fed arrivals cleared from \$11.75 @13.00. Fat she stock closed at 25@50c higher rates, while cutter cows are steady to 25c over a week ago. Bull prices are strong, and vealers are 50c @1.00 higher, with the late top at \$17.00.

**HOGS**—Moderate receipts and a broad shipping demand were responsible for the 50@60c advance scored in values over a week previous. The high point was reached on Wednesday's session when choice 200- to 230-lb. weights brought \$11.50, but at the close nothing passed \$11.35. Packers were bearish most of the time and resisted the advance, and most of their purchases have been limited to weighty butchers that were not suitable for shipping purposes.

**SHEEP**—Fat lamb prices advanced 25@40c over a week ago, while mature classes are 50@75c higher. Choice Colorado fed lambs scored \$17.35, a

new high price for the season, and the bulk of the fed lots ranged from \$16.75@17.25. Clippers cashed at \$15.10@15.50. Best Colorado ewes, scaling around 110 lb., made \$10.25, and the bulk went from \$9.25@9.75.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, March 14, 1929.

**CATTLE**—Marked unevenness featured the demand for fed steers and yearlings during the week. A broad urgent demand for light offerings of all grades carried prices sharply higher, the week's upturn measuring mostly 50 @75c. Weighty steers and medium weights moved slowly on each day and held barely steady. Light heifers advanced 50@75c; other she stock, 25 @50c, mostly 50c. Bulls advanced fully 25c, and veals 50c. Several loads weighty steers sold at \$13.50@13.75, and small lots yearlings, \$13.75@14.00.

**HOGS**—An uneven distribution of receipts resulted in sharp price fluctuations in the hog division. Balancing the advances and declines, comparisons Thursday with Thursday show prices steady. Top on Thursday, \$11.20.

**SHEEP**—On Monday, Tuesday and Wednesday, under a broad demand from packers and shippers, the market developed strength, and prices were carried to a new level for the winter-fed season. Top on Wednesday, on choice fed woolled lambs, reached \$17.75, but Thursday's market was an unevenly lower affair, with most sales 50@75c lower. A good share of the week's advance was lost. On Thursday, extreme top to yard traders was \$17.50, with bulk fed woolled lambs \$16.75@17.00. Fat sheep show an advance of 25@50c; bulk fat ewes, \$9.50@10.00; top, \$10.25.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., March 14, 1929.

**CATTLE**—Compared with one week ago: Steers averaging above 1,200 lb., about steady; other steers, generally 25@40c higher; mixed yearlings and heifers, 25c to mostly 50c higher; butcher cows and cutters, strong to 25c higher, spots up more on cows; low cutters and bulls, weak to 25c lower; vealers, \$1.25 higher. Tops for week: Yearlings and long yearlings, \$13.50, weights 754 lbs. and 973 lbs.; 1,262-lb. matured steers, \$13.00; 672-lb. mixed yearlings, \$13.50; 623-lb. heifers, \$13.10.

**HOGS**—Prices were reduced 15@30c during the week, weightier kinds reflecting least loss. Pigs advanced 25c. Today's trade was mostly 10c lower, bulk of light and butcher hogs earning \$11.40@11.70; top, \$11.70. Packing sows, \$10.00@10.10.

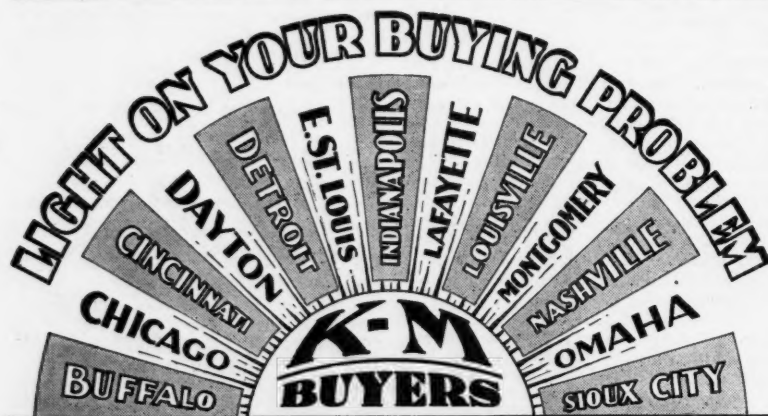
**SHEEP**—Lamb prices advanced 25@50c, sheep remaining steady. Bulk lambs today, \$17.00@17.25; top, to city butchers, \$17.50; fat ewes, \$8.50@9.50.

## SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., March 14, 1929.

**CATTLE**—Fed yearlings advanced 25@50c, and matured steers ruled strong to 25c higher than last Thurs-



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day. Choice yearlings topped at \$14.00; medium weight beefs sold up to \$13.60; big weight bullocks reached \$13.25, and most fed steers and yearlings went at \$11.25@12.50. Fat she stock advanced 25c; choice heifers scored \$12.50, and beef cows bulked at \$8.00@9.25. Bulls and veals were firm. Most medium bulls brought \$8.50@9.00, and select vealers topped at \$14.50.

**HOGS**—After frequent sharp fluctuations, butcher prices averaged about steady. Choice strong weights topped late at \$11.25. Desirable 180-330-lb. offerings sold mostly at \$10.90@11.10, and 150-170-lb. kinds made \$10.50@10.75 largely. Packing sows were fully 25c off, and turned mainly at \$10.25 down.

**SHEEP**—Fat lambs showed 50c@1.00 gains, and choice handyweights topped at \$17.75, the highest point in many months. Desirable killers were scarce below \$17.00. Fat ewes ruled 25@50c higher, and sold up to \$10.10.

### ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

South St. Paul, Minn., March 13, 1929.

**CATTLE**—Continued light receipts made for uneven upturns of 25@50c on all killing classes, with the exception of matured steers and bulls, these holding steady. Top heavy steers earned \$13.00; mediumweights, \$12.75; bulk all weights, \$10.75@12.00. She-stock values are at a new high for the season, common and medium cows selling from \$7.50@8.75; comparable heifers, \$8.75@10.00; cutters, largely \$6.00@7.00; bulls, \$8.50@8.75. Vealers also are at

a new high and \$1.00@1.50 above a week earlier, with good lights mostly at \$16.00@16.50.

**HOGS**—Sharp declines of 40@60c on lights and butchers ruled in the hog house, these selling largely at \$10.75@11.10, light lights at \$10.75, and sows from \$9.75@10.00.

**SHEEP**—A new high in nearly a year was reached for fed lambs, with the general average 50@75c higher than a week earlier. Bulk of the fed offerings sold at \$16.50@17.00; cull and common lambs, \$11.00@13.00; fat ewes, \$8.50@9.50.

### ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., March 14, 1929.

**CATTLE**—Values made further distinct gains within the week. Steers and yearlings advanced 25@50c; she stock, 15@25c; vealers, 50c. Bulk of steers and yearlings sold from \$12.00@13.25, with weighty steers more scarce than usual and principally \$12.50@13.25. Several loads of the best steers cashed upward to \$13.75 and \$14.00. Choice heifers brought \$12.75@13.00; top cows, \$10.50; vealers, \$15.50; bulk of heifers, \$11.00@12.25; beef cows, \$8.25@9.50; cutters, \$5.50@7.00; medium bulls, \$7.75@8.50.

**HOGS**—The butcher hog market finished about where it stood after the flash market a week ago. Top, which started out last Thursday at \$11.70 and after a very few sales dropped back to \$11.30, was at the latter figure today. Bulk of hogs, 170 lbs. and over, \$11.00@11.15. Packing sows show a

25c decline; bulk, \$10.00@10.25.

**SHEEP**—Fat lambs advanced to a new high mark for the season at \$17.65, but were less bullish after mid-week, and \$17.00 was mentioned as the figure likely to stop the best offerings. Trading was extremely draggy, however, with no sales up to a late hour. Best fat ewes sold at \$10.00.

### RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets, week ended March 9, 1929, with comparisons:

At 20 markets:	Cattle.*	Hogs.	Sheep.
Week ended March 9.....	172,000	600,000	272,000
Week ago .....	168,000	683,000	307,000
1928 .....	182,000	807,000	298,000
1927 .....	205,000	590,000	298,000
1926 .....	223,000	657,000	336,000
1925 .....	228,000	640,000	280,000

At 11 markets:	Hogs.
Week ended March 9 .....	507,000
Previous week .....	589,000
1928 .....	709,000
1927 .....	526,000
1926 .....	571,000
1925 .....	564,000

At 7 markets:	Cattle.*	Hogs.	Sheep.
Week ended March 7.....	128,000	455,000	202,000
Previous week .....	131,000	520,000	223,000
1928 .....	130,000	627,000	181,000
1927 .....	151,000	468,000	202,000
1926 .....	173,000	500,000	224,000
1925 .....	175,000	492,000	200,000

\*Calves at Omaha, St. Louis and St. Joseph, counted as cattle previous to 1927.

### BUFFALO LIVESTOCK IN FEB.

The receipts and disposition of livestock at Buffalo, N. Y., during February, 1929, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts .....	9,692	22,034	61,844	109,402
Shipments .....	3,638	18,406	39,563	97,583
Local slaughter..	6,210	3,755	21,482	11,718

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## RECEIPTS AT CENTERS

SATURDAY, MARCH 9, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	200	9,000	7,000
Kansas City	300	1,500	...
Omaha	200	3,000	...
St. Louis	100	5,000	800
St. Joseph	700	2,500	1,000
St. Paul	400	2,500	700
St. Paul	100	1,000	300
Oklahoma City	100	500	...
Fort Worth	500	1,100	100
Milwaukee	...	100	...
Denver	100	400	6,000
Louisville	200	500	200
Wichita	200	1,400	500
Indianapolis	500	2,000	100
Pittsburgh	100	3,000	300
Cincinnati	200	1,500	100
Buffalo	100	1,000	500
Cleveland	300	1,000	...
Nashville	...	400	300
Toronto	300	100	...

MONDAY, MARCH 11, 1929.

Chicago	17,000	35,000	26,000
Kansas City	12,000	12,000	9,000
Omaha	7,500	5,500	16,000
St. Louis	2,500	1,500	1,100
St. Joseph	2,400	4,000	7,000
St. Paul	5,000	4,500	3,000
St. Paul	3,000	11,500	900
Oklahoma City	1,000	2,100	...
Fort Worth	3,200	2,400	2,300
Milwaukee	2,500	2,400	4,800
Denver	3,000	4,900	2,800
Louisville	200	1,700	700
Wichita	1,600	2,100	900
Indianapolis	800	2,000	200
Pittsburgh	500	3,800	900
Cincinnati	1,400	4,800	100
Buffalo	1,000	6,700	6,200
Cleveland	900	1,700	1,100
Nashville	...	1,200	600
Toronto	2,000	500	100

TUESDAY, MARCH 12, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	11,000	15,000
Kansas City	7,500	7,000	7,000
Omaha	7,000	8,000	12,000
St. Louis	13,000	1,000	1,000
St. Joseph	1,700	4,500	1,700
St. Paul	3,000	7,000	500
St. Paul	1,800	6,000	500
Oklahoma City	500	1,000	...
Fort Worth	1,700	1,200	6,000
Milwaukee	600	2,500	200
Denver	600	2,500	2,700
Louisville	100	1,500	200
Wichita	600	1,400	600
Indianapolis	1,000	5,000	300
Pittsburgh	...	700	200
Cincinnati	300	2,500	100
Buffalo	200	300	100
Cleveland	200	2,000	1,000
Nashville	200	1,200	400
Toronto	1,000	1,200	200

WEDNESDAY, MARCH 13, 1929.

Chicago	7,000	10,000	15,000
Kansas City	5,000	8,000	3,000
Omaha	4,200	15,000	12,000
St. Louis	1,800	11,500	500
St. Joseph	1,500	7,500	7,000
St. Paul	2,500	9,000	2,000
St. Paul	2,000	12,000	500
Oklahoma City	500	1,000	...
Fort Worth	1,500	2,000	1,000
Milwaukee	800	1,400	3,000
Denver	300	1,000	100
Louisville	300	1,000	100
Wichita	600	2,000	600
Indianapolis	600	7,500	200
Pittsburgh	100	2,500	800
Cincinnati	400	3,000	200
Buffalo	...	1,400	100
Cleveland	200	3,000	900
Nashville	400	1,200	100
Toronto	1,200	1,400	200

THURSDAY, MARCH 14, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	23,000	11,000
Kansas City	3,000	6,000	7,000
Omaha	3,800	7,500	16,000
St. Louis	1,500	12,000	...
St. Joseph	1,400	5,000	6,500
St. Paul	1,500	8,000	500
St. Paul	1,800	5,500	500
Oklahoma City	...	1,400	...
Fort Worth	1,400	1,400	...
Milwaukee	500	1,500	100
Denver	1,400	2,100	11,500
Louisville	300	2,000	300
Wichita	600	2,200	600
Indianapolis	600	4,000	200
Pittsburgh	...	400	200
Cincinnati	...	2,100	700
Buffalo	100	800	100
Cleveland	300	1,400	700
Nashville	500	1,200	400
Toronto	500	900	800

FRIDAY, MARCH 15, 1929.

Chicago	1,000	14,000	8,000
Kansas City	300	3,000	3,500
Omaha	1,200	6,000	10,000
St. Louis	700	6,500	500
St. Joseph	700	2,000	4,000
St. Paul	1,500	5,500	1,500
Oklahoma City	800	2,600	...
Fort Worth	1,100	1,800	1,700
Milwaukee	200	300	100
Denver	700	500	8,500
Wichita	300	1,800	500
Indianapolis	400	3,000	500
Pittsburgh	...	1,800	300
Cincinnati	400	1,200	100
Buffalo	100	1,600	1,700
Cleveland	200	1,400	500

## SLAUGHTER REPORTS

Special reports to The National Provisioner showing livestock slaughters at 15 centers for the week ended March 9, 1929, with comparisons:

## CATTLE.

	Week ended Mar. 9.	Prev. week.	Cur. week.
Chicago	19,245	18,382	20,022
Kansas City	16,391	17,092	15,537
Omaha	13,863	18,305	15,669
St. Louis	7,042	7,157	8,076
St. Joseph	6,605	7,265	6,113
St. Paul	7,682	7,364	7,662
Wichita	1,573	1,788	...
Fort Worth	...	4,500	5,261
Philadelphia	1,416	1,527	1,094
Indianapolis	1,388	820	2,396
Boston	1,301	1,041	1,407
New York	8,875	8,804	8,576
Oklahoma City	3,289	2,900	4,216
Cincinnati	2,774	2,825	2,668
Denver	3,311	3,396	...
Total	94,138	103,076	99,569

## HOGS.

Chicago	133,678	149,803	174,500
Kansas City	18,396	23,114	33,317
Omaha	30,788	51,801	66,943
St. Louis	10,274	19,962	35,097
St. Joseph	11,371	17,326	18,465
St. Paul	21,566	34,703	57,135
Wichita	5,852	5,574	...
Fort Worth	...	11,218	12,440
Philadelphia	15,955	17,474	18,560
Indianapolis	13,185	17,205	19,812
Boston	17,803	19,037	23,561
New York & J. C.	49,182	53,037	66,122
Cincinnati	11,371	12,326	18,465
Denver	22,048	23,351	29,894
Total	378,926	475,174	568,411

## SHEEP.

Chicago	42,130	49,673	26,440
Kansas City	25,143	24,812	20,004
Omaha	32,589	40,423	35,467
St. Louis	3,309	2,603	1,973
St. Joseph	26,657	28,120	27,139
St. Paul	10,705	12,406	6,135
Wichita	3,685	2,861	...
Fort Worth	...	3,473	3,473
Philadelphia	3,385	4,036	3,946
Indianapolis	825	301	444
Boston	2,789	3,200	2,462
New York & J. C.	42,037	49,805	41,397
Oklahoma City	138	277	184
Cincinnati	745	433	964
Denver	3,171	3,631	...
Total	196,808	226,263	170,101

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, March 14, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or dry hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	\$11.00@11.50	\$11.30@11.60	\$10.00@11.15	\$10.70@11.20	\$10.75@11.10
Med. wt. (200-250 lbs.) med.-ch.	11.10@11.60	11.40@11.70	10.60@11.20	11.00@11.35	11.00@11.25
Lt. wt. (150-200 lbs.) com.-ch.	10.90@11.00	11.40@11.70	10.00@11.15	10.75@11.35	10.75@11.25
Lt. lt. (120-160 lbs.) com.-ch.	10.00@11.60	10.25@11.70	9.50@11.00	9.75@11.10	10.75@11.25
Packing sows, smooth and rough	10.25@10.85	9.75@10.20	10.00@10.50	9.00@10.25	9.75@10.25
Str. pigs (130 lbs. down) med.-ch.	8.75@10.85	7.75@10.50	.....	8.75@10.10	10.50@10.75
Av. cost and wt., Tue. (pigs excl.)	11.58-249 lb.	11.34-223 lb.	10.92-257 lb.	11.05-255 lb.	10.90-234 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	12.50@14.25	.....	.....	.....	.....
STEERS (1,300-1,500 LBS.):					
Choice	13.50@14.50	12.75@14.00	12.75@14.00	12.75@13.75	12.75@13.50
Good	12.75@13.75	11.75@12.75	11.75@12.75	11.85@12.75	11.50@12.75
STEERS (1,100-1,300 LBS.):					
Choice	13.75@14.50	13.25@14.25	12.75@14.25	12.75@14.25	13.00@14.00
Good	13.00@13.75	12.40@13.25	12.00@13.00	12.00@13.50	11.75@13.00
STEERS (900-1,100 LBS.):					
Choice	14.00@14.75	13.50@14.50	13.25@14.25	13.50@14.50	13.00@14.25
Good	13.25@14.00	12.50@13.50	12.50@13.50	12.00@13.75	11.75@13.00
STEERS (800 LBS. UP):					
Medium	11.75@13.25	11.25@12.75	11.50@12.75	11.25@12.25	10.50@11.75
Common	9.25@12.00	9.00@11.40	8.75@11.50	9.00@11.25	8.50@10.50
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	14.25@15.00	13.75@14.50	13.50@14.50	13.75@14.50	13.00@14.00
Good	13.25@14.50	12.75@13.75	12.75@13.75	12.25@13.75	11.75@13.00
HEIFERS (850 LBS. DOWN):					
Choice	12.75@13.75	12.50@14.00	12.25@13.25	12.00@13.50	12.25@13.00
Good	12.00@13.25	11.75@13.00	11.50@12.25	11.00@12.50	10.75@12.25
Common-med.	8.75@12.00	8.25@11.75	8.25@11.50	7.75@11.25	7.50@10.75
HEIFERS (850 LBS. UP):					
Choice	11.25@13.25	11.00@12.75	11.00@12.50	11.00@12.50	10.50@12.50
Good	10.25@12.75	10.00@12.50	9.50@11.50	9.75@12.00	9.75@11.50
Medium	9.50@12.00	8.75@11.50	8.25@10.75	8.50@11.00	8.50@10.25
COWS:					
Choice	10.00@11.00	9.75@10.50	9.75@10.75	9.75@10.75	9.75@10.25
Good	9.00@10.00	9.00@9.75	9.00@9.75	8.75@9.75	8.90@9.75
Common-med.	7.00@9.00	7.50@9.00	7.00@9.00	7.25@8.75	7.25@8.80
Low cutter and cutter	5.75@7.00	5.25@7.50	5.50@7.00	5.25@7.25	5.50@7.25
BULLS (YEARLINGS EXC.):					
Beef Good-ch.	9.40@10.50	8.90@10.25	9.00@10.00	8.75@9.75	8.60@9.75
Cutter-med.	8.00@9.40	7.00@8.90	7.50@9.00	6.75@8.75	7.50@8.85
CALVES (500 LBS. DOWN):					
Medium-ch.	10.00@14.00	9.50@12.50	9.50@12.00	9.50@12.50	9.50@14.00
Cull-common	6.50@10.00	6.00@9.50	6.50@9.50	6.50@9.50	7.25@8.50
VEALERS (MILK-FED):					
Good-ch.	16.50@19.00	16.50@18.00	13.00@15.00	14.50@17.00	14.00@18.00
Medium	14.00@16.50	14.00@16.50	11.00@13.00	11.50@14.50	10.50@14.00
Cull-common	10.00@14.00	6.50@14.00	6.50@11.00	6.50@11.50	7.50@10.50
SLAUGHTER SHEEP AND LAMBS:					
Lambs (54 lbs. down) good-ch.	16.50@17.60	16.25@17.50	16.00@17.50	16.25@17.35	16.25@17.03
Lambs (62 lbs. down) med.	15.50@16.50	14.50@16.25	15.00@16.00	15.00@16.25	14.50@16.25
Lambs (all weights) cull-com.	11.50@15.50	10.75@14.50	11.00@15.00	10.75@15.00	10.25@14.50
Yearling wethers (110 lbs. down) medium-choice	11.50@15.50	10.25@14.00	10.50@14.00	11.25@15.25	10.25@14.25
Ewes (120 lbs. down) med.-ch.	8.75@11.00	7.75@9.50	8.25@10.25	8.25@10.25	8.00@10.00
Ewes (120-150 lbs.) med.-ch.	8.50@10.50	7.25@9.25	8.00@10.00	8.00@10.00	7.25@10.00
Ewes (all weights) cull-com.	4.00@8.75	3.75@7.75	3.75@8.25	4.00@8.25	3.50@8.00

## PACKERS' PURCHASES

Purchase of livestock by packers at principal centers for the week ended Saturday, March 9, 1929, with comparisons, as reported to The National Provisioner:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	4,931	3,182	14,569
Swift & Co.	4,990	5,313	16,717
Morris & Co.	1,543	1,288	3,612
Wilson & Co.	4,837	1,390	7,232
Anglo-Am. Prov. Co.	977	1,158	
G. H. Hammond Co.	1,778	2,189	
Libby.	489		
Brennan Packing Co., 6,386 hogs; Independent			
Packing Co., 2,103 hogs; Boyd, Lunham & Co.,			
2,138 hogs; Western Packing & Provision Co.,			
6,881 hogs; Agar Packing Co., 4,996 hogs; others,			
72,457 hogs.			
Totals: Cattle, 19,245; calves, 11,325; hogs,			
109,401; sheep, 42,130.			

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,846	902	1,993	5,348
Cudahy Pkg. Co.	2,133	345	2,549	4,543
Fowler, Stroub Co.	406			
Morris & Co.	1,812	645	870	3,381
Swift & Co.	3,372	837	9,702	7,027
Wilson & Co.	2,845	565	2,449	4,642
Local butchers	532	92	1,094	2
Total	13,005	3,386	18,396	25,143

## OMAHA.

	Cattle and	Calves.	Hogs.	Sheep.
Armour and Co.	3,973	5,398	12,947	
Cudahy Pkg. Co.	3,193	7,814	8,657	
Dold Pkg. Co.	874	5,447		
Morris & Co.	1,501	949	6,804	
Swift & Co.	4,395	5,812	18,514	
Eagle Pkg. Co.	14			
H. Glassburg	1			
Mayerovitch & Vail	32			
Omaha Pkg. Co.	44			
J. Rife Pkg. Co.	9			
J. Roth & Sons	77			
So. Omaha Pkg. Co.	33			
Lincoln Pkg. Co.	245			
Morrell & Co.	281			
Eagle Pkg. Co.	265			
Shelair Pkg. Co.	412			
Wilson & Co.		27,013		
Others				
Total	15,385	52,433	45,422	

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,255	942	1,391	395
Swift & Co.	2,225	1,737	1,656	548
Morris & Co.	1,195	45	832	31
East Side Pkg. Co.	1,070		1,383	
All Others	1,297	1,118	11,012	2,335
Total	7,042	3,862	16,274	3,309

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,643	467	7,096	16,783
Armour and Co.	1,688	285	2,788	6,474
Morris & Co.	1,325	172	1,294	3,400
Others	2,224	7	6,394	7,457
Total	7,860	931	17,572	34,114

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,713	241	8,519	3,016
Armour and Co.	2,251	271	4,851	4,117
Swift & Co.	1,574	251	4,422	3,907
Smith Bros.	0		67	
Local butchers	101	25		
Others	1,639	52	27,482	
Total	8,287	840	45,341	11,040

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,113	475	5,521	75
Wilson & Co.	1,021	580	5,161	63
Others	100		532	
Total	2,234	1,055	11,214	138

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	750	440	9,117	3,673
Dold Pkg. Co.	331	20	4,427	12
F. W. Dold & Sons.	39		103	
Wichita D. Beef	14			
Dum-Ostertag	48			
Ree-LeStourgeon	7			
Total	1,180	460	13,707	3,685

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,249	179	5,956	12,392
Armour and Co.	292	214	4,275	14,252
Harney-Murphy Co.	390	101	2,183	
Others	408	72	1,042	506
Total	2,339	566	13,456	27,140

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,503	3,724	11,760	1,221
Cudahy Pkg. Co.	379	1,149		90
Hertz Bros.	107	25		
Swift & Co.	4,116	5,576	23,873	1,590
United Pkg. Co.	863	121		
Others	791	71	18,168	
Total	8,821	10,666	53,801	2,907

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	582	2,328	16,743	716
Kingman & Co.	1,320	1,000	6,264	325
Armour & Co.	406	24	1,962	23
Ind'pls. Abt. Co.	1,102	60	523	
Brown Bros.	161	19	175	10
Hilgemeyer Bros.	4		1,350	
Schussler Pkg. Co.	24		344	
Riverview Pkg. Co.	10		108	
Ind. Prov. Co.	37	18	456	18
Meier Pkg. Co.	89	9	319	4
Hoosier Abt. Co.	11			
Art Wabnitz	1	56		22
Maas Hartman Co.	29			
Others	320	93	385	265
Total	4,096	3,697	28,687	1,383

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,121	7,475	7,031	357
U.D.E. Co., N. Y.	54			
The Layton Co.	111		878	
R. Gumz & Co.	54		89	
Armour & Co.	483	3,772		
N.Y.B.D.M. Co. N.Y.	16			
Butchers	270	174	86	171
Traders	238	127	20	14
Total	2,273	11,548	8,104	542

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
Ideal Pkg. Co.			628	
C. A. Freund	79	39	136	
S. W. Galls Sons.		8		72
J. Hilberg & Son.				49
Gus Juegding	74	118		
E. Kahn's Sons Co.	722	485	806	42
Kroger G. & B. Co.	98	73	1,471	
Lohrey Pkg. Co.	2		285	
H. H. Meyer Co.			618	
W. G. Rehn's Sons.	42	37		
A. Sander Pkg. Co.	8		21	
J. Schlachter's Sons.	140	158		76
J. & F. Schroth Co.	9		1,758	
J. Vogel & Son	9	5	419	
J. F. Stegner	114	125		
Foreign	141	728	5,961	45
Totals	1,507	1,776	12,103	339

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Mch. 9, 1929, with comparisons:

	CATTLE.	Week ended Mch. 9.	Prev. week.	Cor. week.
Chicago	19,245	18,382	20,622	
Kansas City	13,005	15,078	12,336	
*Omaha	15,385	18,082	18,221	
St. Louis	7,042	7,187	6,978	
St. Joseph	7,860	9,157	6,504	
Sioux City	8,287	8,424	8,247	
Oklahoma City	2,234	1,788	3,004	
Indianapolis	4,096	4,155	4,191	
Cincinnati	1,507	1,000	1,482	
Milwaukee	2,273	2,197	2,905	
Wichita	1,180	1,298	1,581	
Denver	2,339	2,957		
St. Paul	8,821	8,382	10,035	
Total	93,283	93,987	96,196	

\*Includes calves.

## HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	109,401	127,376	174,500	
Kansas City	18,396	226,941	33,517	
Omaha	52,433	74,907	100,287	
St. Louis	16,274	18,992	35,697	
St. Joseph	17,572	22,710	28,984	
Sioux City	45,341	60,297	77,965	
Oklahoma City	11,214	15,000	12,196	
Indianapolis	28,687	32,341	36,558	
Cincinnati	12,103	11,748	18,807	
Milwaukee	8,104	8,149	11,141	
Wichita	13,707	17,100	15,076	
Denver	13,456	17,163		
St. Paul	53,801	63,197	66,313	
Total	400,489	491,630	610,761	

## SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	42,130	49,673	26,449	
Kansas City	25,143	24,499	20,004	
Omaha	45,422	42,111	39,976	
St. Louis	3,309	1,279	1,973	
St. Joseph	34,114	30,507	35,503	
Sioux City	11,040	12,667	6,132	
Oklahoma City	138	277	124	
Indianapolis	1,383	2,036	1,763	
Cincinnati	339	241	357	
Milwaukee	542	733	285	
Wichita	3,685	2,861	1,074	
Denver	27,149	20,682	2,917	
St. Paul	2,907	2,957		
Total	197,301	190,423	137,167	

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 4	15,245	2,075	57,073	13,893
Tues., Mar. 5	7,340	3,146	16,980	7,737
Wed., Mar. 6	8,425	2,820	23,335	7,949
Thurs., Mar. 7	6,331	4,349	31,577	11,835
Fri., Mar. 8	2,249	980	25,782	11,208
Sat., Mar. 9	100	200	9,000	7,000
Totals this week	39,690	14,570	164,497	59,142
Previous week	36,803	13,300	183,137	70,127
Year ago	40,698	15,875	221,137	47,393
Two years ago	48,415	14,707	137,690	67,137

Receipts for month and year to March 9, with comparisons:

	March 1929.	March 1928.	1929.	1928.
Cattle	42,941	49,756	433,901	459,867
Calves	15,967	20,759	126,806	148,781
Hogs	198,350	300,854	2,136,681	2,457,371
Sheep	73,155	67,932	651,861	714,539

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 4	4,028		14,999	4,527
Tues., Mar. 5	2,516	344	7,005	2,741
Wed., Mar. 6	2,458	1	6,330	2,976
Thurs., Mar. 7	1,743	190	7,840	4,044
Fri., Mar. 8	623		11,023	2,476
Sat., Mar. 9	100		4,500	1,900
Totals this week	11,468	535	51,667	17,764
Previous week	11,240	674	54,308	20,738
Year ago	12,353	256	73,003	13,761
Two years ago	14,350	938	50,082	18,166

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lams.
Week ended Mch. 9	\$12.35	\$11.45	\$7.50	\$16.70	
Previous week	12.30	10.85	7.25	16.45	
1928	13.10	8.05	8.50	15.70	
1926	10.85	11.55	8.00	14.95	
1925	9.85	12.45	8.10	13.60	
1924	10.10	13.00	9.00	17.05	
1924	9.00	7.35	9.25	15.50	

Av. 1924-1928 \$10.70 \$10.50 \$ 8.55 \$13.35

## SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Mch. 9	28,000	114,000	41,000
Previous week	25,557	128,829	49,389
1928	28,345	148,154	33,632
1927	34,056	87,008	48,971
1926	34,440	108,076	70,835



## "UNITED'S SERVICE"

**I**T has always been the aim of this Company to make friends of its clients. Pleasant personal business contacts; unremitting efforts to provide the finest Cold Storage Rooms obtainable; and courteous credit policies have *made* the name "UNITED'S SERVICE." It is known throughout the refrigerating industry probably more familiarly than any other, and is usually referred to as—"UNITED."

So when you have insulation problems to discuss, or new work to be installed, be sure that you confer with one of "UNITED'S" engineers. His knowledge backed by more than twenty years experience will probably be of value to you. He is available upon your request of course without obligating you in any way.

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Write us today if you want  
information, prices, etc., on insulation.

# UNITED CORK COMPANIES

Main Office and Factories—Lyndhurst, N. J.

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# Ice and Refrigeration

## REFRIGERATION NOTES.

The Kodiak Fish & Cold Storage Co., San Francisco, Calif., has changed its name to the Alaska Public Service Corp., and has increased its capitalization from 10,000 to 275,000 shares of stock, no-par value.

Contracts for erection of a poultry packing plant at Santa Rosa, Calif., have been completed by Louis Hozz. The plant, to cost approximately \$10,000, will contain ice-making and refrigerating equipment.

The Robinson Refrigerating Co., 2326 South Western Ave., Chicago, has plans under way for plant additions to cost approximately \$45,000, including equipment.

Contracts have been awarded by the Fisherman's Ice & Cold Storage Co., Wildwood, N. J., for construction of a new ice and cold storage plant, estimated to cost \$65,000.

A \$25,000 one-story cold storage warehouse and ice plant is being planned for erection by the Conneaut Ice & Fuel Co., Conneaut, O.

A. W. Kalb is considering plans for building a new plant at Port Clinton, O., to contain considerable cold storage space.

The Medford Ice & Storage Co., Medford, Ore., is planning the erection of a new cold storage and ice manufacturing plant, at an estimated cost of \$150,000 with equipment.

The Chambersburg Ice & Cold Storage Co., Chambersburg, Pa., has let general contracts for construction of a five-story plant unit for storage purposes.

The California-Texas Growers' Association has leased property at El Paso, Tex., on which it is planned to erect a cold storage plant in the near future.

The Central Power & Light Co. of Texas has awarded contracts for construction of a cold storage plant at Elsa, Tex.

As S. Beckner and associates of Dallas, Tex., are considering the building of a new cold storage and ice plant at Jacksonville, Tex.

Plans for erection of a new storage warehouse and large terminal project in Seattle, Wash., are being considered by the Commissioners of the Port there. The project, which may involve over \$1,500,000, also calls for additions to the present cold storage warehouse.

The Jervain Corp., of New York City, has completed negotiations for acquiring the Terminal Ice & Cold Storage Co., the ice division of the Federal Milling & Refrigerating Co. and the ice business of H. E. Bester & Co., all at Hagerstown, Md. The transaction involves approximately \$1,000,000.

## CALIFORNIA MEAT INSPECTION.

(Continued from page 22.)

Improvements gradually—a very different situation from that of the big packing plant that contemplates federal inspection, where the requirements have only to be stated, and crews of men are immediately at work under the direction of the plant's salaried architect, and cost sets no limit on possibilities.

So much for the initial problems. Now for the actual work.

## How the Inspection Idea Spread.

A few individual slaughterers applied for inspection, which was duly inaugurated. According to the provisions of the present law, the matter is entirely optional and may not be forced upon anyone. Gradually their act attracted notice, and presently the idea of protection began to enter the minds of whole communities.

A number of ordinances prohibiting the sale of uninspected meat were passed, according to the ideas of individual city attorneys inexperienced in this matter, which did not in every case prove entirely satisfactory. Finally, from all these ideas and mistakes was evolved the present simple form, which is recommended by the California Department of Agriculture, and is readily accepted wherever there is a desire for meat inspection.

Section 1 of this ordinance, which contains the essence of the act, reads as follows:

## Terms of the Local Law.

"It shall be unlawful for any person, firm or corporation, or the agent or employee of any person, firm or corporation, to sell, have, keep or expose for sale, or to have in possession, or to exchange for other things of value within the city of....., any beef, veal, mutton or pork or meat food product for human consumption, unless such beef, veal, mutton or pork or meat food product shall first have been inspected by an agent of the California Department of Agriculture in accordance with the terms of the California State Meat Inspection Law (Chapter 732, Statutes 1921) and shall bear the stamp 'Cal. Inspected and Passed,' or else it shall bear the stamp 'U. S. Inspected and Passed.'"

At the present time there are 67 incorporated cities and nine counties operating under this ordinance. This is a decided advantage in carrying out the pioneer work of the law, as it assures a uniformity of methods which will show its real value later.

Some day the people of California are going to demand a new meat inspection law that will be state-wide and compulsory. We must use a scheme of development along uniform lines, so that when a compulsory law is put in operation it may rest on a solid foundation.

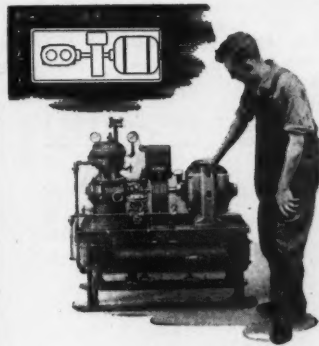
The plants already operating under our direct supervision are scattered pretty evenly throughout the state from the Oregon line to the Mexican border, which will make it possible to put such a law into operation without any serious upheaval. When one considers that the states of Maine, Massachusetts, Delaware, New Jersey, Connecticut, New York, Vermont, New Hampshire and Ohio could all be placed within the boundaries of California, with space to spare all around each one, it is apparent that such preparedness is necessary, as any confusion in methods in such an enormous territory would be very hard to straighten out.

On the passage of an ordinance of

this nature every slaughterer who desires to sell his products within its jurisdiction must make application to the Department of Agriculture for inspection, accompanying the same with a certified check to cover three months in advance for whatever proportion of time he requires.

A representative from the office then visits his plant and gives detailed instructions as to what is required before inspection can be inaugurated. After the slaughter house is satisfactory and the ordinance goes into effect, a veterinarian who has become familiar with our methods is placed in charge of the plant.

At first nearly all our inspectors were trained at federal plants through the



Small Space Required for This



Refrigerating Unit

What better use could be made of a space 3'-8" long by 18" wide than to install an automatic Frick Refrigerating Unit?

Distributors everywhere. Bulletins free on request. Write now to



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### A Combination of Engineering Skill and Experience

Investigate the savings that can be made in *increased turnover\** and *economical application\** of refrigeration. Learn how you can easily *avoid losses\** due to souring or frosted products.

Brine Spray Refrigeration for Beef and Hog Chill Rooms and Meat Coolers, and Air Conditioning Systems for Sausage Rooms are superior when installed by Bloom.

[ Humidity Control Systems      Building Cooling Systems  
Brine Sprays      Air Coolers      Drying Systems  
Boiler Type Refrigerating Coils ]

### S. C. BLOOM & COMPANY

MONADNOCK BLOCK

Manufacturers—Contractors—"Specialists to Packers"

CHICAGO, ILL.

courtesy of Dr. John R. Mohler, Chief of the U. S. Bureau of Animal Industry, who instructed the inspectors in charge at all his California plants to render us this service.

In this way we were able to benefit from the capable men of the federal service who are trained in the post-mortem system evolved by long experience and thoroughly proven to be effective. Many of our men, too, were men who had already had experience in

him to his new charge and remains with him long enough to be sure he understands thoroughly and is carrying out his instructions.

Our efforts are bringing results which give assurance that the Department is doing its utmost to give California a genuine system of meat inspection, one that will truly safeguard her people. Experience has shown that the effects of inspection have increased the enthusiasm of the slaughterers for

inspection when first inaugurated in any community where he offered his livestock for sale to the slaughterer. His strong tendency was to feel that it was another cooperative effort of the slaughterer and the veterinarian to get the best of him.

This was especially his feeling when his animals were bought subject to inspection, and then had to be condemned. Our inspectors, all of whom are veterinarians, as I stated before, are instructed to call in the owner of such animals whenever possible and show him the reasons for the condemnation.

Gradually, as the farmers repeatedly saw conditions that warranted condemnation, they began to believe that the veterinarian really knew something that they did not, and we have been informed many times of cases where farmers have sought advice as to methods of guarding their livestock against a repetition of disastrous conditions. My personal opinion is that the farmer is a pretty good loser as a general rule, if any effort is made to educate him along this line.

#### Public Sees Value of Service.

As far as the public is concerned I can say without hesitation that the people of California are alive to the need for just such service as we are rendering. The number of plants operating under our supervision, which is at present 125, and the number of retail markets selling state inspected meat, which is today over 6,000, is the strongest argument I can offer to show that the people are demanding standardization in meat and meat food products as

#### Growth of State Meat Inspection.

	Cattle.	Calves.	Sheep.	Swine.	Goats.	Total.
1922 .....	28,757	26,537	56,363	34,858	658	147,173
1923 .....	61,387	56,402	106,956	82,900	990	308,635
1924 .....	105,563	121,018	164,769	142,121	2,482	535,953
1925 .....	137,682	155,707	137,823	129,294	2,187	562,693
1926 .....	145,214	161,398	146,414	121,291	1,573	575,890
1927 .....	144,307	153,304	137,621	131,633	1,568	568,433
1928 .....	189,336	176,858	290,418	263,541	1,861	922,014
Total .....	812,246	851,224	1,040,364	905,638	11,319	3,620,791

the federal service, so that we have been able in this way to establish our system along their lines.

#### Training School for Inspectors.

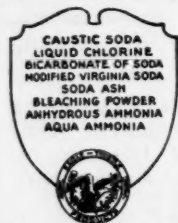
We have now a training school of our own under a supervising inspector who is a former federal employee. He is stationed at Modesto, where five large plants are in operation under state inspection, and which supply the class rooms for his work of preparing new inspectors to work with uniform methods. When an inspector is ready to be placed in charge of a plant, another supervising inspector, who is also a former federal employee, accompanies

the service, winning the approval even of those who fought the idea bitterly at first.

In every case, so far as we know, the volume of their business has increased far more than enough to pay the added cost of inspection. This is due to the new confidence of the public that there is a real effort made to serve them with the best, for it is well understood that prior to inspection such was not always the case.

#### Farmer Sees Value of Inspection.

The farmer, too, is gradually becoming interested in the result of our efforts, although he did not often welcome



### SPECIFY MATHIESON AMMONIA

THE complete manufacturing and shipping facilities of the Mathieson plant at Niagara Falls, New York, assure every purchaser of Mathieson Ammonia utmost value in product as well as utmost efficiency in service. Warehouse stocks at all distributing centers. Just specify EAGLE-THISTLE Ammonia.

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# Improved Air Cooling keeps meats in prime condition

**T**HINK of a cooling room without a bunker coil! With cool air circulating gently throughout and humidity automatically maintained at the proper point. There you have the result of the installation of a York Air-Cooling Unit. It is without doubt the longest forward stride taken in this important department of the Packing Industry within recent years.

Bunker Coils, which in essence were never more than elementary cooling apparatus, are done away with, and cooling is obtained by really scientific procedure. The space-saving simplicity of it is one of its chief assets.

Your brine or ammonia line is connected to a York Air-



Cooling room showing York Air-Cooling Unit in operation. Diagram shows path of outgoing cool air and floor intake.

Cooling Unit, of proper capacity. Clean cooled air is discharged from the Unit horizontally above the working zone, and the intake at floor level completes an out-

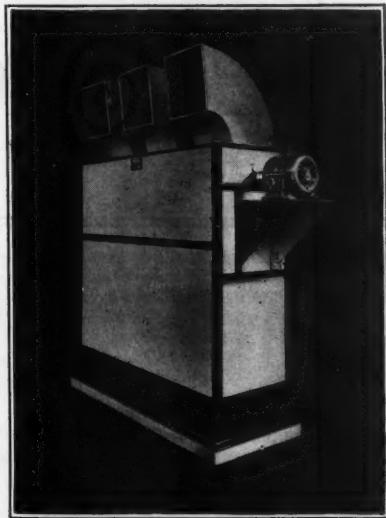
## Cool with YORK Air-Cooling Unit

- 1 Costs less to install
- 2 Portable
- 3 Minimum shrinkage of product
- 4 Eliminates surface moisture without drying product
- 5 Hastens ageing
- 6 Product retains original bloom and color
- 7 Permits higher temperature cooling
- 8 Maintains high relative humidity
- 9 Saves in refrigeration costs
- 10 Circulation always the same
- 11 Eliminates ceiling and wall condensation
- 12 Eliminates bunker coils
- 13 Works equally well on brine or ammonia
- 14 Easily installed

**YORK**  
AIR-COOLING  
UNIT

going-incoming circuit of air.

Ceiling and wall condensation are eliminated. Surface moisture on the product is done away with, yet there is no surface drying. Bloom, color and weight are so well maintained as to delight the most exacting person.



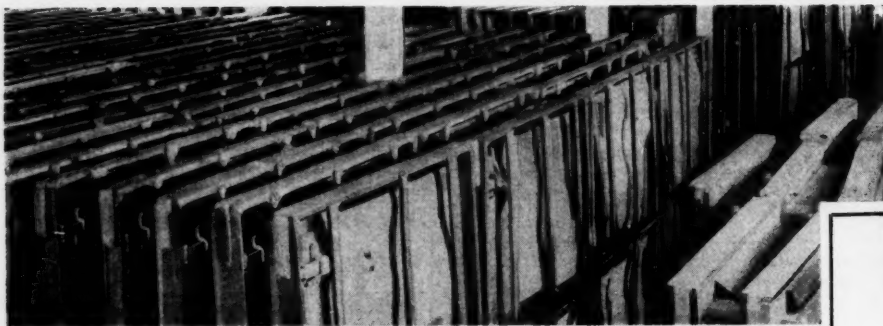
York Air-Cooling Unit. Brings new standards of economy and efficiency to the Cooling Department.

A list of advantages of York Air-Cooling Units is given on this page. We urge you to review this carefully, and send to us for further particulars. Local offices provide co-operation without the slightest obligation. Address York Heating & Ventilating Corporation, 1569 Sansom St., Philadelphia.

# YORK Air-Cooling Unit

YORK HEATING & VENTILATING CORPORATION  
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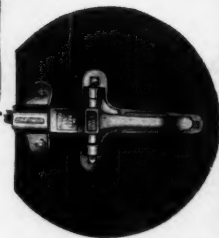
Our stock rooms hold thousands of doors in the most used sizes, crated and ready to ship. Ask for our stock list, and catalog. Write or wire our nearest office.

**Jamison Cold Storage Door Co., Hagerstown, Md., U. S. A.**

New York Office: 2 W. 45th St.

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# Jamison Cold Storage Doors



Equipped with the new  
**Patented Jamison  
WEDGETIGHT  
Door Fastener**

if you desire, at a slight extra cost.

This new easiest operating fastener fastens the door with a driven-wedge action at the moment of tightest impact—and keeps the seal tight regardless of sag, wear or twist.

Write for illustrated folder.

well as standardization in other lines.

From 1922 to 1928 slaughtering were as shown in the table on page 48.

And in 1921 there were none, and the general public had not given the matter a thought.

That is a phenomenal development, and that is the reason why we must prepare for a state-wide compulsory law. The people are beginning to want it, and what they want they are sure to have sooner or later.

### Need a Compulsory Law.

When this state-wide law becomes a reality, a plan is already mapped out whereby the state will be divided into districts, with a supervising inspector in charge of each district, to be responsible for the enforcement of the law therein.

This plan has been carefully thought out, and these supervising inspectors will be chosen from among the best men on our force, who show ability to supervise, and who have a thorough knowledge of our system and our ideals.

There is no question that a state-wide, compulsory law will be a decided benefit to the livestock and meat packing interests of the state, as well as to the general public, for the simple reason that it will eliminate many unscrupulous men from the industry who make a business of killing anything they can get hold of cheaply and selling in competition with legitimate business men who are unwilling to offer anything to the consumer but the best.

When the law went into effect in 1921, there were approximately 1,600 licensed slaughterers, while today there are 1,200. Approximately 450 slaughter-

houses have been condemned as unfit places for the preparation of meat and meat food products. Some of these slaughterers built better plants, but many went out of business.

### Helps the Small Slaughterer.

We often hear it said that inspection will necessarily put the small man out of business.

Our records show that the size of a man's business makes no difference. Many small firms are operating under our supervision, and many that were small when they took on inspection several years ago have developed into good-sized institutions. Whatever their size, all are given the same treatment and consideration, so long as they show a willingness to cooperate with us and comply with our regulations.

But many of the smaller firms prefer to purchase their meat from state inspected plants, or to have their slaughtering done at one of the larger and better-equipped plants, rather than to maintain their own with all the investment necessary to comply with state regulations and all the overhead required by such an establishment.

Before inspection was inaugurated there was no uniform charge for this service, some fees running as high as \$8.00 for cattle, \$3.00 for hogs and \$1.50 for calves and sheep. It was only natural for the small slaughterer to feel that this was intended to squeeze him out of business.

### Tends to Promote Custom Killing.

But after considerable effort we have succeeded in arranging a sort of "gentlemen's agreement" whereby all

plant owners operating under state inspection use the same schedule of prices.

These are: Beef, \$2.50 per head; hogs, 1c per pound; sheep and calves, 50c to 75c, including inspection.

This arrangement has worked out very satisfactorily to everyone, so that while we have only 125 operating under inspection, there are approximately 400 other slaughterers who have their killing done in these same plants. The small business men are gradually giving up the idea of trying to maintain their own small plants, since they recognize that such an arrangement with a fully-equipped plant is more profitable.

### Would Have Economic Value.

There is one more point worthy of consideration.

I noted an editorial in THE NATIONAL PROVISIONER of January 5, 1929, which brought up a question difficult of solution under present conditions; that is, how to estimate the amount of slaughtering done in different sections at a given time, which would naturally affect the local market.

The lack of this knowledge often results in a glutted market in some parts of the state, with a corresponding scarcity in other sections. But under state-wide compulsory inspection, nothing could go on the market that was not already on record, and this knowledge could be made available to all livestock and slaughtering interests at all times.

But while the economic side of this question is important and should be duly considered, the real question is public health. And "the health of the people is the wealth of the nation."

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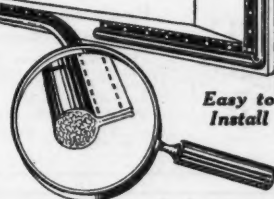
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For an authoritative solution  
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tight with "Wirfs  
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It assures refrig-  
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**JOHN R. LIVEZEY**

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526-530 St. Paul St., Baltimore, Md.

902 Woodward Bldg., Washington, D. C.



# Chicago Section

L. R. Miller of the Dold Packing Co., Omaha, Nebr., was in the city several days ago.

T. F. Driscoll, advertising manager of Armour and Company, Chicago, was on the Pacific Coast recently.

Fred G. Duffield, vice-president of Jacob E. Decker & Sons, Mason City, Ia., was in the city this week.

Harry D. Hunt, superintendent of Cudahy Brothers plant, Cudahy, Wis., dropped into Chicago for a day this week.

B. E. Rueter of Baltimore, Md., well-known statistician of the livestock and meat industry, spent a day or two in the city recently.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 19,351 cattle, 12,310 calves, 41,408 hogs and 45,607 sheep.

D. P. Cosgrove of Sterne & Son Co., Chicago, packinghouse products brokers, has just returned to the city from a business trip through the east the past week or so.

E. G. James of the E. G. James Co., Chicago, brokers, left the city early this week on a business trip through the Southwest and West. He is not expected back for another week or more.

F. H. Minifie, vice-president of Oscar Mayer & Co., Chicago, has just returned from Pittsburgh, Pa., where he spent several days with Wm. Manning, superintendent of the sausage department.

Provision shipments from Chicago for the week ended March 9, 1929, with comparisons, were as follows:

	Cor. week.	
	Last wk.	Prev. wk.
Cured meats, lbs.	17,970,000	19,984,000
Fresh meats, lbs.	39,535,000	43,555,000
Lard, lbs.	6,363,000	7,218,000
	34,341,000	9,244,000

Philip D. Armour, first vice-president, Beecher Starbird, car route manager, and John C. Milton, advertising department, Armour and Company, Chicago, were in Indianapolis, Ind., recently making an inspection of the plant there. Mr. Armour was guest of honor at the meeting of sales and plant representatives held that evening.

Howard C. Greer, director of the Department of Organization and Accounting, Institute of American Meat Packers, during the past week has been visiting member companies in St. Louis, Cincinnati, Louisville, Dayton, Columbus and Indianapolis. His trip is in connection with the Institute's project of developing more comprehensive trade statistics of the meat packing industry.

Homer R. Davison, director of the Departments of Live Stock and Waste

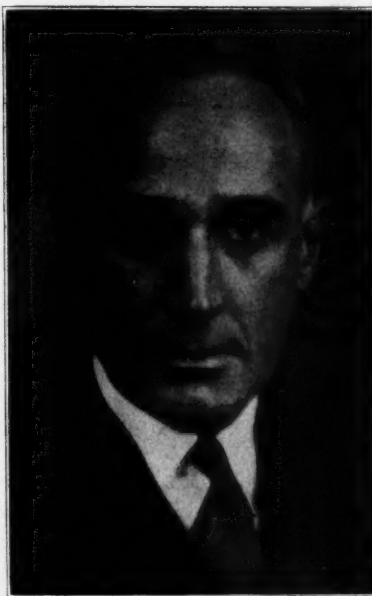
Elimination, Institute of American Meat Packers, attended the convention of the Kansas Live Stock Association on March 6-8, at Wichita, Kans. Another livestock association meeting which Mr. Davison expects to attend in the near future is the Texas and Southwestern Cattle Raisers' Association convention, March 19-21, at Houston.

## CANNING COMMITTEE MEETS.

The Technical Committee of the Meat Section, the National Canners' Association, met on Thursday, March 14, in the offices of the Institute of American Meat Packers, Chicago, to outline a program of research to be conducted during the coming year. The members of this committee are as follows: L. M. Tolman, chairman, Wilson & Co.; W. J. Foell, Foell Packing Co.; J. J. Vollertsen, Armour and Company; W. J. Ramey, Libby, McNeill & Libby; F. N. Baker, United Packers; C. R. Moulton, Institute of American Meat Packers; E. J. Cameron, National Canners' Association Laboratory; W. D. Richardson, Swift & Company.

## MAYER APPOINTS DISTRIBUTOR.

G. F. Kappauf & Co., 516 Federal St., Pittsburgh, Pa., have been appointed distributors for Oscar Mayer & Co., Chicago. G. F. Kappauf, head of the former company, was treasurer of Oswald & Hess, Inc., also of Pittsburgh. Wm. H. Heider and W. G. Gaches also are executives of the Kappauf firm.



JAMES D. ANDREW.  
(General consulting engineer,  
Armour and Company)

Appointed chairman of the newly organized Special Committee on Improved Methods of Slaughtering, the Institute of American Meat Packers.

## TRADE GLEANINGS

The Frankfort Rendering Co., Frankfort, Ind., is planning the erection of a new plant in the near future.

The Danville Rendering Co. has been incorporated at Danville, Ill., capitalization \$20,000, by Gleason Knight and Max and Harry Weill.

Swift & Company have been granted a building permit at Fort Worth, Tex., for remodeling their branch at that point, at an estimated cost of \$35,000.

The Rochester Packing Co., Rochester, N. Y., meat packers, has appointed Edward P. Harrison as advertising manager, to succeed Eugene A. Curtis.

John Morrell & Co. of Ottumwa, Ia., has let contracts for construction of a 2-story branch house at Cambridge, Mass., at an estimated cost of \$100,000. Henschien & McLaren are architects.

The Gear Company, New Zealand meat packers, at its recent annual meeting announced a balance of 75,200 pounds available for dividends, at 1s 9d per share. The company's assets were listed at 677,000 pounds.

Board of directors of the Reynolds Packing Co., Union City, Tenn., at its recent meeting voted to increase the capital stock from \$100,000 to \$150,000 and to enlarge the plant at once, to double the present output.

Application to sell the former Marion Packing Co., Marion, O., at public sale has been filed in the court of common pleas at Marion by Henry B. Hane, receiver. In the application the plant and equipment are valued at \$188,838.90.

The Western Butchers' Supply Co., Inc., has been incorporated at 170 No. Sangamon St., Chicago, capitalization \$50,000, to manufacture butchers' supplies, store fixtures, tools, refrigerating machinery, etc. Incorporators are E. E. Mellinger, Leon Silvertrust and J. V. Slopas.

## CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on March 14, 1929, with comparisons, are reported by the Chicago Board of Trade as follows:

	Mar. 14, 1929.	Feb. 28, 1929.	Mar. 14, 1928.
Meat pork, new, made since Oct. 1, '28, lbs.	328	520	176
P. S. lard, made since Oct. 1, '28, lbs.	88,079,653	81,877,735	50,689,867
P. S. lard, made Oct. 1, '27, to Oct. 1, '28, lbs.	3,185,001	3,933,414	4,256,040
Other kinds of lard, lbs.	10,469,237	9,431,494	5,262,223
S. R. sides, made since Oct. 1, '28, lbs.	1,235,320	1,190,931	2,152,542
S. R. sides, made previous to Oct. 1, '28, lbs.			73,000
D. S. clear bellies, made since Oct. 1, '28, lbs.	29,788,763	27,937,588	17,167,469
D. S. clear bellies, made previous to Oct. 1, '28, lbs.	1,860,474	2,612,446	78,181
D. S. rib bellies, made since Oct. 1, '28, lbs.	2,097,291	2,720,510	2,955,223
D. S. rib bellies, made previous to Oct. 1, '28, lbs.			74,000
E. S. C. sides, made since Oct. 1, '28, lbs.	248,011	253,309	110,831

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday,  
March 14, 1929.

Regular Hams.	
Green.	
8-10	22 1/2
10-12	22
12-14	21 1/2
14-16	21 1/2
16-18	21 1/2
18-20	21 1/2
16-16 range	21 1/2
16-22 range	22 1/2

## S. P. Bolling Hams.

H. Run.	
16-18	19 1/2
18-20	19 1/2
20-22	19 1/2

## Skinned Hams.

Green.	
10-14	22 1/2
14-16	22 1/2
16-18	22 1/2
18-20	22 1/2
20-22	22 1/2
22-24	21
24-26	19 1/2
26-30	18 1/2
30-35	18

## Picnics.

Green.	
4-6	14 1/2
6-8	14
8-10	14
10-12	13 1/2
12-14	13 1/2

## Bellies.\*

Green.	
6-8	15 1/2
8-10	17 1/2
10-12	17 1/2
12-14	17
14-16	16 1/2
16-18	16 1/2

\*Square cut and seedless.

## D. S. Bellies.

Clear.	
14-16	15 1/2
16-18	15
18-20	14 1/2
20-25	14 1/2
25-30	14 1/2
30-35	14 1/2
35-40	14 1/2
40-50	13 1/2

## D. S. Fat Backs.

8-10	10 1/2
10-12	11 1/2
12-14	12 1/2
14-16	13 1/2
16-18	13 1/2
18-20	14 1/2
20-25	14 1/2

## D. S. Rough Ribs.

45-50	14
55-60	13 1/2
65-70	13 1/2
75-80	13 1/2

## Other D. S. Meats.

Extra short clears	35-45
Extra short ribs	35-45
Regular plates	6-8
Clear plates	4-6
Jowl butts	10

## FUTURE PRICES.

SATURDAY, MARCH 9, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mar. ....	12.45-50	12.60	12.40	12.25n
Apr. ....	12.45-50	12.60	12.40	12.40n
May ....	12.80-82 1/2	12.97 1/2	12.80	12.60ax
July ....	13.07 1/2-12 1/2	13.27 1/2	13.07 1/2	12.97 1/2ax
Sept. ....	13.07 1/2-12 1/2	13.27 1/2	13.07 1/2	13.27 1/2b
CLEAR BELLIES—				
Mar. ....	14.32 1/2	14.50	14.32 1/2	14.40n
May ....	14.32 1/2	14.50	14.32 1/2	14.50
July ....	14.97 1/2	15.02 1/2	14.92 1/2	15.02 1/2b
Sept. ....	14.97 1/2	15.02 1/2	14.92 1/2	15.60
SHORT RIBS—				
May ....	18.00	18.00	18.00	18.80n
July ....	18.00	18.00	18.00	14.27 1/2n

MONDAY, MARCH 11, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mar. ....	12.32 1/2	12.50	12.32 1/2	12.32 1/2b
Apr. ....	12.32 1/2	12.50	12.32 1/2	12.50n
May ....	12.65	12.70	12.62 1/2	12.67 1/2b
July ....	13.00-02 1/2	13.07 1/2	13.00	13.05b
Sept. ....	13.32 1/2-35	13.40	13.32 1/2	13.37 1/2b
CLEAR BELLIES—				
Mar. ....	14.75	14.75	14.65	14.50n
May ....	15.17 1/2	15.30	15.17 1/2	14.70
July ....	15.17 1/2	15.30	15.17 1/2	15.25
Sept. ....	15.70	15.75	15.70	15.72 1/2
SHORT RIBS—				
May ....	18.80	18.80	18.80	18.85b
July ....	18.80	18.80	18.80	14.90b

TUESDAY, MARCH 12, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mar. ....	12.32 1/2	12.50	12.32 1/2	12.35n
Apr. ....	12.32 1/2	12.50	12.32 1/2	12.50n
May ....	12.72 1/2-75	12.75	12.67 1/2	12.70
July ....	13.07 1/2-10	13.10	13.02 1/2	13.07 1/2b
Sept. ....	13.37 1/2-40	13.40	13.35	13.40b
CLEAR BELLIES—				
Mar. ....	14.70	14.70	14.70	14.70b
May ....	15.35	15.40	15.30	14.77 1/2ax
July ....	15.35	15.40	15.30	15.37 1/2ax
Sept. ....	15.75	15.80	15.75	15.80
SHORT RIBS—				
May ....	14.45	14.47 1/2	14.45	14.00b
July ....	14.45	14.47 1/2	14.45	14.07 1/2b

WEDNESDAY, MARCH 13, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mar. ....	12.37 1/2	12.40	12.35	12.37 1/2ax
Apr. ....	12.37 1/2	12.40	12.35	12.40n
May ....	12.65	12.65	12.60	12.60b
July ....	13.00-05	13.05	12.97 1/2	12.97 1/2ax
Sept. ....	13.30	13.37 1/2	13.30	13.30b
CLEAR BELLIES—				
Mar. ....	14.70	14.70	14.70	14.62 1/2ax
May ....	15.30	15.30	15.25	14.70
July ....	15.82 1/2	15.85	15.77 1/2	15.80b
Sept. ....	15.82 1/2	15.85	15.77 1/2	15.80b
SHORT RIBS—				
May ....	14.00	14.00	14.00	14.00n
July ....	14.00	14.00	14.00	14.47 1/2n

THURSDAY, MARCH 14, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mar. ....	12.37 1/2	12.40	12.35	12.37 1/2ax
Apr. ....	12.37 1/2	12.40	12.35	12.40n
May ....	12.60	12.60	12.55	12.40ax
July ....	12.97 1/2	12.97 1/2	12.90	12.55b
Sept. ....	13.25	13.25	13.22 1/2	12.92 1/2b
CLEAR BELLIES—				
Mar. ....	14.75	14.75	14.65	14.62 1/2ax
May ....	15.35	15.35	15.25	14.67 1/2b
July ....	15.85	15.85	15.75	15.27 1/2b
Sept. ....	15.85	15.85	15.75	15.77 1/2b
SHORT RIBS—				
May ....	13.97 1/2	13.97 1/2	13.97 1/2	13.97 1/2ax
July ....	14.45	14.45	14.45	14.45ax

FRIDAY, MARCH 15, 1929.

	Open.	High.	Low.	Close.
LARD—				
Mch. ....	12.35	12.35	12.35	12.35
Apr. ....	12.35	12.35	12.35	12.40n
May ....	12.55	12.57 1/2	12.52 1/2	12.57 1/2
July ....	12.87 1/2-97 1/2	12.97 1/2	12.87 1/2	12.95b
Sept. ....	13.22 1/2-25	13.30	13.22 1/2	13.27 1/2b
CLEAR BELLIES—				
Mch. ....	14.70	14.75	14.70	14.60ax
Apr. ....	14.70	14.75	14.70	14.75
May ....	15.30	15.35	15.30	15.35b
July ....	15.85	15.85	15.85	15.82 1/2b
Sept. ....	15.85	15.85	15.85	15.82 1/2b
SHORT RIBS—				
May ....	14.00	14.00	14.00	14.00
July ....	14.00	14.00	14.00	14.45n

Key: ax, asked; b, bid; n, nominal; = split bid.

## CHICAGO RETAIL MEATS

## Beef.

Week ended		Mar. 14, 1929.		Cor. wk. 1929.	
No.	No.	No.	No.	No.	No.
1.	2.	3.	1.	2.	3.
Rib roast, hvy. end.	35	80	16	35	22 1/2
Rib roast, lt. end.	45	35	20	45	28 20
Chuck roast	30	27	21	26	20 14
Steaks, round	45	40	25	45	30 20
Steaks, sirloin	50	40	22	60	40 22
Steaks, porterhouse	75	45	29	75	45 20
Steaks, flank	25	25	18	25	25 18
Beef stew, chuck	27	22	17	20	18 12 1/2
Corned briskets, boneless	28	24	18	24	22 18
Corned plates	20	15	10	16	12 10
Corned rumps, buns	25	22	18	25	22 18

## Lamb.

Good.		Comm.		Good.		Comm.	
Hindquarters	40	36	32	30	25	20	15
Legs	42	38	35	35	30	25	20
Stews	22	15	20	15	10	10	10
Chops, shoulder	25	20	25	20	15	10	10
Chops, rib and loin	60	25	55	55	50	45	40

## Mutton.

Legs	26	26	26	26
Stew	14	10	10	10
Shoulders	16	16	16	16
Chops, rib and loin	35	35	35	35

## Pork.

Loins, 8@10 av.	26	@28	18	@28
Loins, 10@12 av.	32	@34	17	@34
Loins, 12@14 av.	32	@30	17	@30
Loins, 14 and over	25	@27	16	@27
Chops	35	@35	14	@35
Shoulders	22	@22	15	@22
Butts	26	@26	14	@26
Spareribs	12	@12	11	@12
Hocks	12	@12	11	@12
Leaf lard, raw	14	@14	11	@14

## Veal.

Hindquarters	35	@40	25	@35
Forequarters	24	@26	15	@26
Legs	35	@40	25	@35
Breasts	18	@22	13	@22
Shoulders	22	@22	15	@22
Cutlets	22	@22	15	@22
Rib and loin chops	50	@50	40	@50

## Butchers' Offal.

Suet	@ 5 1/2	@ 4	@ 4
Shop fat	@ 3	@ 3	@ 3
Bone, per 100 lbs.	@ 50	@ 50	@ 50
Calf skins	@ 16	@ 16	@ 16
Kips	@ 16	@ 16	@ 16
Deacons	@ 12	@ 12	@ 12

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. l. Chicago.....	9%	
Saltpetre, less than 25 bbl. lots, f.o.b. New York:.....		
Dbic. refd. gran.....	5%	5%
Small crystals.....	7%	
Medium crystals.....	7%	
Large crystals.....	8%	
Dbil. rfd. gran. nitrate of soda.....	3%	3%
Saltpetre, 25 bbl. lots, f.o.b. N. Y.:.....		
Dbil. refd. gran.....	5%	5%
Small crystals.....	7%	
Medium crystals.....	7%	
Large crystals.....	8%	
Dbil. rfd. gran. nitrate of soda.....	3%	
Boric acid, carloads, p.w.d., bbls.....	8%	
Crystals to powdered, in bbls.....		
5-ton lots or more.....	9%	9%
In bbls. in less than 5-ton lots.....	8%	8%
Borax, carloads, powdered, in bbls.....	5	4%
In ton lots, gran. or pow., bbls.....	5	4%
Salt—		
Granulated, car lots, per ton, f.o.b. Chi- cago, bulk.....		10%
Medium, car lots, per ton, f.o.b. Chicago, bulk.....		10%
Rock, carlots, per ton, f.o.b. Chicago.....		10%
Sugar—		
Raw sugar, 96 basis, f.o.b., New Or- leans.....		10% New
Second sugar, 90 basis.....		
Syrup testing 63 and 65 combined su- crose and invert, New York.....		10% 10%
Standard gran. f.o.b. refiners (2%).....		10%
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....		10%
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....		10%

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ended, Mch. 14, 1929.	Cor. week, 1928.
prime native steers	22 @24	22 @24
good native steers	20 @21	19 @22
medium steers	19 @21	17 @18
Halters, good	14 1/2 @18	17 @22
Overs	24 @30	13 @17
hind quarters, choice	19 @20	26 @28
fore quarters, choice	19 @20	19 @20

## Beef Cuts.

Steer loins, No. 1	@39	48 @49
Steer loins, No. 2	@35	40 @41
Steer short loins, No. 1	@48	62 @64
Steer short loins, No. 2	@41	48 @50
Steer loin ends (hips)	@30	33 @35
Steer loin ends, No. 2	@29	34 @35
Ow loins	@25	@29
Ow short loins	@20	@20
Ow loin ends (hips)	@20	@20
Steer ribs, No. 1	@26	33 @34
Steer ribs, No. 2	@24	31 @32
Ow ribs, No. 2	@17	21 @22
Ow ribs, No. 3	@13	@14
Steer rounds, No. 1	@19 1/2	20 1/2 @21
Steer rounds, No. 2	@19	20 @20 1/2
Steer chucks, No. 1	@19	@19
Steer chucks, No. 2	@18	@17
Ow rounds	@17 1/2	@17 1/2
Ow chucks	@15	@14 1/2
Steer plates	@15	@16
Medium plates	@11 1/2	@14
Briskets, No. 1	@20	@22
Ow short ends	@19	@20
Ow navel ends	@11	@11 1/2
Fore shanks	@13	@11
Hind shanks	@10	@10
Strip loins, No. 1, bbls.	@50	@50
Strip loins, No. 2	@40	@55
Strip butts, No. 1	@35	@40
Steer butts, No. 1	@30	@35
Beef tenderloins, No. 1	@70	@75
Beef tenderloins, No. 2	@65	@70
Rump butts	@20	20 @25
Flank steaks	@27	@22
Shoulder clods	@19	@16
Hanging tenderloins	@18	@18

## Beef Products.

Brains (per lb.)	@13	@10
Hearts	@12	@8
Tongues, 4@5	@36	29 @30
Sweetbreads	@45	@40
Neck, per lb.	@17	@15
Flank tripe, plain	7 @8	@8
Flank tripe, H. C.	@24	7 1/2 @8
Livers	@16	21 @23
Kidneys, per lb.	@15	@12

## Veal.

Choice carcass	@24	21 @23
Good carcass	@18	15 @20
Good carcass	@25	22 @30
Good backs	@18	14 @18
Medium backs	@12	11 @12 1/2

## Veal Products.

Brains, each	@15	@12
Sweetbreads	@75	@80
Off livers	@60	58 @60

## Lamb.

Choice lambs	@30	@30
Medium lambs	@28	@27
Choice saddles	@33	@31
Medium saddles	@31	@29
Choice fores	@25	@20
Medium fores	@23	@19
Lamb ribs, per lb.	@33	@33
Lamb tongues, per lb.	@16	@15
Lamb kidneys, per lb.	@30	@30

## Mutton.

Heavy sheep	@16	@14
Light sheep	@18	@16
Heavy saddles	@18	@16
Light saddles	@20	@18
Heavy fores	@14	@12
Light fores	@16	@14
Mutton legs	@22	@20
Mutton loins	@15	@15
Mutton stew	@12	@12
Sheep tongues, per lb.	@16	@15
Sheep heads, each	@10	@10

## Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@30	15 @16
Pork shoulders	@17	@12
Skinned shoulders	@17 1/2	11 @11 1/2
Tenderloins	@50	45 @50
Pork ribs	@12 1/2	9 @11
Back fat	@14 1/2	@11
Boston butts	@22	13 @14
Shanks	@12	@10
Tails	@12	9 @10
Neck bones	@ 5 1/2	3 @4
Side bones	@10	@10
Knives	@14	9 @10
Pigs' feet	@7	4 1/2 @5
Kidneys, per lb.	@11	@7
Livers	@8	5 1/2 @6
Brains	@14	@14
Heart	@7	@5
Stomach	@7	@7
Bladder	@10	@8

## DOMESTIC SAUSAGE

Fancy pork sausage, in 1-lb. carton	@27
Country style sausage, fresh in link	@20
Country style sausage, fresh in bulk	@15
Country style sausage, smoked	@22
Frankfurts in sheep casings	@24
Frankfurts in hog casings	@22
Bologna in beef bungs, choice	@20
Bologna in cloth, paraffined, choice	@17 1/2
Bologna in beef middles, choice	@19 1/2
Smoked liver sausage in hog bungs	@26
Smoked liver sausage in beef rounds	@15
Head cheese	@18
New England luncheon specialty	@28
Mixed luncheon specialty	@21
Tongue sausage	@24
Blood sausage	@15
Relish sausage	@20 1/2
Sausage	@16

## DRY SAUSAGE

Cervelat, choice, in hog bungs	@51
Thuringer Cervelat	@28
Farmer	@35
Holsteiner	@31
B. C. Salami, choice	@49
Milano Salami, choice, in hog bungs	@49
B. C. Salami, new condition	@23
Friseses, choice, in hog middles	@45
Genoa style Salami	@56
Pepperoni	@43
Mortadella, new condition	@27
Capicola	@55
Italian style hams	@43
Virginia hams	@55

## SAUSAGE IN OIL

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$7.00
Large tins, 1 to crate	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.50
Large tins, 1 to crate	9.50
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50

## SAUSAGE MATERIALS.

Regular pork trimmings	14 1/2 @15
Special lean pork trimmings	@19 1/2
Extra lean pork trimmings	@22
Neck bone trimmings	@17
Pork cheek meat	@14 1/2
Pork hearts	@11
Native boneless bull meat (heavy)	@18
Boneless chucks	@16 1/2
Shank meat	@14 1/2
Beef trimmings	@13
Beef hearts	@8 1/2
Beef cheeks (trimmed)	@11 1/2
Dressed canners, 300 lbs. and up	@12
Dressed canners, 350 lbs. and up	@12 1/2
Dr. bologna bulls, 500@700 lbs.	@14 1/2
Beef tripe	5 @6
Cured pork tongue (can. trim.)	@14

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack	40 @50
Domestic round, 140 pack	43 @55
Wide export rounds	45 @60
Medium export rounds	48 @55
Narrow export rounds	52 1/2 @62 1/2
No. 1 weasands	18 @22
No. 2 weasands	10 @18 1/2
No. 1 bungs	38 @40
No. 2 bungs	38 @22
Regular middles	@1.15
Selected wide middles	@2.25

Dried bladders:	
12/15	@2.00
10/12	@1.80
8/10	@1.60
6/8	@1.25
Hog casings:	
Narrow, per 100 yds.	@3.25
Narrow, special, per 100 yds.	@2.25
Medium, regular, per 100 yds.	@1.35
Wide, per 100 yds.	@.75
Extra wide, per 100 yds.	@1.00
Export bungs	@.35
Large prime bungs	23 @27
Medium prime bungs	12 @14
Small prime bungs	8 @10
Middles	2 @20
Stomachs	6 @10

Quotations for large lots. Smaller quantities at usual advance.

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$16.00
Honeycomb tripe, 200-lb. bbl.	19.00
Pocket honeycomb tripe, 200-lb. bbl.	20.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	70.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00
Mess pork, regular	29.00
Family back pork, 24 to 34 pieces	32.50
Family back pork, 35 to 45 pieces	32.50
Clear back pork, 40 to 50 pieces	29.50
Clear plate pork, 25 to 35 pieces	22.50
Brisket pork	27.50
Beef pork	21.50
Plate beef	30.00
Extra plate beef, 200 lb. bbl.	27.00

## COOPERAGE

Ash pork barrels, black iron hoops	\$1.65 @1.67 1/2
Oak pork barrels, black iron hoops	1.72 1/2 @1.77 1/2
Ash pork barrels, galv. iron hoops	1.85 @1.87 1/2
White oak ham tierces	2.42 1/2 @2.45
Red oak lard tierces	2.62 1/2 @2.65
White oak lard tierces	2.62 1/2 @2.65

## OLEOMARGARINE

Highest grade natural color animal fat	
margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@20 1/2
Nut, 1 lb. cartons, f.o.b. Chicago	@18
(50 and 60 lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@16

## DRY SALT MEATS

Extra short clears	@14 1/2
Extra short ribs	@14 1/2
Short clear middles, 60-lb. avg.	@15 1/2
Clear bellies, 18@20 lbs.	@14 1/2
Clear bellies, 14@16 lbs.	@15 1/2
Rib bellies, 20@25 lbs.	@15
Rib bellies, 25@30 lbs.	@14 1/2
Pat backs, 10@12 lbs.	@13 1/2
Pat backs, 14@16 lbs.	@13 1/2
Regular plates	@13 1/2
Butts	@10 1/2

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs.	@26 1/2
Fancy skd. hams, 14@16 lbs.	@29
Standard reg. hams, 14@16 lbs.	@25 1/2
Picnics, 4@8 lbs.	@20 1/2
Fancy bacon, 6@8 lbs.	@30 1/2
Standard bacon, 6@8 lbs.	@26 1/2
No. 1 beef ham sets, smoked	
Insides, 8@12 lbs.	@45
Outsides, 5@9 lbs.	@41
Knuckles, 5@9 lbs.	@45
Cooked hams, choice, skin on, fattened	@37 1/2
Cooked hams, choice, skinned, fattened	@39
Cooked hams, choice, skinned, fattened	@40 1/2
Cooked picnics, skin on, fattened	@26
Cooked picnics, skinned, fattened	@27
Cooked loin roll, smoked	@46

## ANIMAL OILS.

Prime edible lard oil	@14 1/2
Headlight burning oil	@13 1/2
Prime W. S. lard oil	@13 1/2
Extra W. S. lard oil	@12 1/2
Extra lard oil	@12 1/2
Extra No. 1 lard oil	@12 1/2
No. 1 lard oil	@12 1/2
No. 2 lard oil	@12 1/2
Acidless tallow oil	@10 1/2
20 D. C. T. neatfoot oil	@13
Pure neatfoot oil	@14
Special neatfoot oil	@12 1/2
Extra neatfoot oil	@12 1/2
No. 1 neatfoot oil	@12 1/2

## LARD.

Prime steam	@12.30
Prime steam, loose	@11.42 1/2
Kettle rendered, tierces	@12.50
Refined lard, boxes, N. Y.	@12.12 1/2
Leaf, raw	@11.25
Neutral, in tierces	@13.75
Compound	12% @13.00 1/2

## OLEO OIL AND STEARINE

Oleo oil, extra, in tierces	@11 1/2
Oleo stocks	@11
Prime No. 1 oleo oil	@10 1/2
Prime No. 2 oleo oil	@10
Prime No. 3 oleo oil	9 1/2 @9 1/2
Prime oleo stearine, edible	@10 1/2

## TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre	9 @9 1/2
Prime packers tallow	9 @9 1/2
No. 1 tallow, 10% f.f.a.	8 1/2 @8 1/2
No. 2 tallow, 40% f.f.a.	8 1/2 @8 1/2
Choice white grease	9 1/2 @9 1/2
A-White grease	8 1/2 @8 1/2
B-White grease, max., 5% acid	8 1/2 @8 1/2
Yellow grease, 10@15 f.f.a.	8 1/2 @8 1/2
Brown grease, 40% f.f.a.	8 1/2 @8 1/2

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, nom., prompt	5 1/2 @9 1/2
White, deodorized, in bbls., c.a.f. Chgo. 11	@11 1/2
Yellow, deodorized, in bbls.	@11 1/2
Soap stock, 50% f.f.a., f.o.b.	3 1/2 @3 1/2
Corn oil, in tanks, f.o.b. mills	8 1/2 @9
Soya bean, seller's tanks, f.o.b. coast	@10 nom.
Cocoonut oil, seller's tanks, f.o.b. coast	7 1/2 @7 1/2
Refined in bbls., c.a.f., Chicago, nom.	10 @10 1/2

## SPICES.

	Whole.	Ground.
Allspice	29	32
Cinnamon	19	28
Cloves	40	44 1/2
Coriander	7	10
Ginger	1	10
Mace	1.06	1.10
Nutmeg		36
Pepper, black	39	43
Pepper, Cayenne	7	40
Pepper, red	24	24
Pepper, white	62	66



# Retail Section

## Posting Prices Aids Housewife to Shop and Reduces Costs

Building up a profitable retail meat business is not a matter of chance. It depends quite as much on small details of operation as on broad general policies.

Housewives like to shop where they can obtain good-quality meats at reasonable prices, where there is prompt, courteous service, and where they are waited on with the least delay.

One retailer, who operates with a low overhead and operating expense, believes there are many things the retailer can do—and which are not generally done—to aid the customer with her shopping and give her better and quicker service, and which at the same time will reduce costs.

One such aid used by him is the bulletin board. On these bulletin boards are listed the various cuts and their prices. In this article he tells how they are used in his store and some of the results they bring to him.

He says:

### Making Shopping Easier

A retail meat dealer who has been very successful in keeping his operating and overhead expenses low believes many of the medium-sized and larger shops could operate more efficiently with fewer men behind the counters.

"Customers," he says, "often consume more time in their shopping than would be necessary if the dealer took more pains to make it easier and more convenient for the housewife to buy her meats.

"This hesitation on the part of women is quite often due to the fact that they come into the store without any definite ideas as to what cuts of meat they are going to buy. Their choice depends on the displays which suggest purchases to them.

### Delays Lose Business.

"Again, price also is a source of delay in the case of many customers. A housewife may decide she will buy a certain cut but changes her mind when she asks the price. Then there is a further delay while she is deciding on some other cut.

"The cost of help is a factor of considerable importance in many stores,

and it is a factor to which many retailers do not give enough attention, it seems to me. Good men come high, but there is another factor to be considered.

"The more conveniently and the more easily customers can shop, the more disposed they will be to patronize a store and the more they will advertise it to friends and acquaintances.

### Prices in Plain Sight.

"There are many things the retailer can do to help the housewife in this respect. Among the most valuable aids in this connection, I have found, are bulletin boards listing the meats in stock and their prices.

"Customers like the idea, I find. As a matter of fact, the larger percentage of the people who visit my store consult these bulletin boards as soon as they enter. In my case, the board listing the various cuts of beef, pork, veal, mutton and lamb, and the prices at which we are selling them, is installed near the entrance. Other bulletin boards are placed near the ready-to-serve meat counter, at the cheese counter and at the refrigerated showcase in which poultry is displayed.

"These bulletin boards serve two particular purposes. They help the customer to decide what cut of meat she will buy. This is a convenience to her and, in my opinion, helps to build good

will and create confidence in the store. These, of course, are reflected in more business for us.

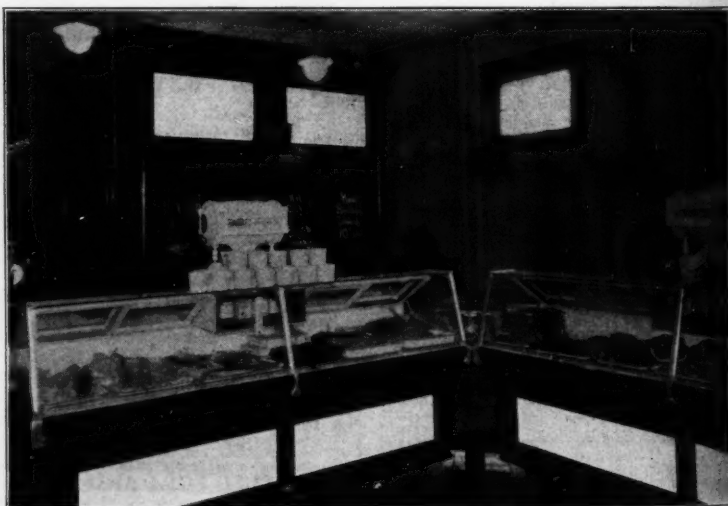
"Secondly, when the housewife approaches the counter, she knows what she wants and the price at which it is sold. There is no delay and the time of the man behind the counter is saved. I have estimated, and I believe I am right, that if these bulletin boards were not used in my store I would have to have from two to three more men behind the counters.

"These bulletin boards are attractive and take up little space. The names of the cuts and the prices are made up with movable letters and are changed as often as prices change. At the bottom of the bulletin board listing the beef, pork, mutton and lamb cuts and prices is given 'Today's best buy,' or 'Today's best buys.'

### No "Specials" Sold.

"This is not a special—I don't believe in them. The best buy may be any cut that is reasonable in price and of good value. It may be a low-priced meat or a high-priced one, but in all cases the food value per dollar of cost is high.

"Sometimes there will be two or three of these 'Today's best buys,' depending on the market. When we make a fortunate purchase we pass the saving on to the customers. We don't cut prices. Neither do we price meats higher than will give us our standard margin of profit. And when we have good buys, we tell the people about them. We find they appreciate this service."



THE CUSTOMER SHOPS QUICKER WHEN SHE KNOWS PRICES.

Posting prices, one retailer has learned, aids the customer to decide what cuts she will buy, and saves the time of the men behind the counters. At the right will be seen the type of bulletin board used for this purpose.

## NEWS OF THE RETAILERS.

J. M. Sandison, formerly in the meat business at Casper, Wyo., has taken over the Douglas Market, Douglas, Wyo.

The meat department of Cheide Bros. Independent Market & Grocery, Coeur d'Alene, Ida., has been acquired by Chas. Jacobson and Arthur Poore.

A meat market is being established by Tony Close in his Economy Grocery, Sunnyside, Wash.

The Twentieth Century Provision Corp. has been incorporated in Brooklyn, N. Y., with capital of \$7,000, to deal in meats.

The Central Meat Market, West Bend, Wis., has completed remodeling and is again open for business. Proprietor Fred C. Lange has enlarged his sausage kitchen, among other improvements.

Ed. Whitson has established a meat market in the Godard Cash Grocery, Wellston, Okla.

C. A. Smith and Simon Koehn have engaged in the meat and grocery business at Cimarron, Kans.

Everett & James Mitchell have engaged in the meat business at Valley Falls, Kans.

Wm. Thackre has purchased the meat business of M. S. Francis at Centerville, Calif.

G. L. & J. C. Morrison have purchased the meat and grocery business of Loutham & Morrison, Dunsmuir, Calif.

A. & A. Preftokis have sold the grocery department of the Liberty Cash Market, Livermore, Calif., but continue in the meat line.

Chas. Ackerman has leased the meat department of the Betterway Market, Winnemucca, Nev.

The Central Dressed Beef Co., Tulare, Calif., has opened a meat market and grocery store.

The Sacramento Cash Meat Market has opened for business at 2028 P St., Sacramento, Calif.

The Harper Meat Market, 7030 Harper Ave., Detroit, Mich., has been incorporated with a capital of \$5,000.

Eugene Fiebig has succeeded to the meat business of Carl L. Buse, at 9250 57th Ave. S., Seattle, Wash.

Chas. A. Markinson has purchased the business of the Cash Market, Halfway, Ore.

B. Kowalski has engaged in business under name of the Monroe Meat Market, at Monroe, Ore.

The meat market of Swarts & Son, Springfield, Ore., has been damaged by fire.

Louis Voelz is remodeling a shop site recently purchased in Burlington, Wis., in which he will establish his Cash Meat Market soon.

The meat market of M. A. Nettik, Firth, Ida., was destroyed by fire recently.

Manager W. J. Brinkley is enlarging and remodeling his Piggly-Wiggly store at Pocatella, Ida., and soon will add a modern meat department, at a cost of about \$5,000.

Ed Schaake, who recently purchased the Home Meat Market, Ellensburg, Wash., has applied to the city council for permission to butcher every day at the slaughter house he maintains in connection with his meat business.

Fred Gray, formerly manager of the Joseph Meat Market at Joseph, Ore.,

has purchased equipment for a meat market he is establishing at Lostine, Ore.

Richard Biesheuvel and Al Stuurmans have purchased equipment for a new meat shop which soon will be opened in the Firth building, Lynden, Wash.

## JOBBER AND DEALERS UNITE.

The Central Branch of the Chicago Retail Meat Dealers Association, at a recent meeting, voted to accept recommendations of the board of directors for consolidation with the Chicago Meat Jobbers Association. In presenting the question, William Hassell, chairman of the retailers' committee, said that both organizations will be strengthened by thus making the large buying power of the jobbers, who serve the hotel and restaurant trade and also have retail establishments, available to the retailers.

Present officers of the Jobbers Association are: S. Westerfeld, chairman; Armand F. Bastien, vice-chairman; Wm. Keck, treasurer, and Wm. H. Carroll, secretary.

It is also planned to establish a credit rating bureau, the expenses of which will be borne by the jobbers, with headquarters at 9 South Clinton St.

## ILLINOIS DEALERS ORGANIZING.

Retail meat dealers of Springfield, Ill., met recently to discuss plans for the convention of the Illinois Meat Dealers Association, to be held in Springfield on June 9-11, and at that time laid plans for forming a permanent organization. A temporary committee has been appointed to entertain the state association, with A. C. Connor as chairman, and L. S. Allen, secretary.

To Get Better  
Collection Results

Have you tried the telephone, Mr. Retailer, to collect your overdue accounts?

If you have not this method is worth a trial.

It stands to reason that if you could call on all of your delinquent customers personally and talk out the matter with them many of your collection problems would be solved. The personal contact would bring results that even the best of collection letters fail to get.

While the telephone does not bring you face to face with your customer it puts you in actual contact with him, which is the next best thing. By using the telephone you can reason with the customer and adopt tactics to fit each individual case.

One retailer is using the telephone to collect accounts with good results. He finds that it not only brings better results but that by talking with the customer he can form a better opinion of the case and retain many accounts on his books that might otherwise be lost.

## Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

## LAMB QUALITY AT HIGH POINT.

While there are literally thousands of high quality lamb carcasses on sale in wholesale markets every trading day in the year, there are periods when the supply of choice grade meat represents a more liberal portion of the whole than others. We have what are known as the "dry-feed" seasons, the late fall, winter and early spring seasons—and during these periods the general average quality of the meat is better than that at other seasons when most of the animals are fed almost entirely on grass.

While high quality lamb can be produced on grass, there is something about dry feeds, especially grain, that gives to the meat of animals quality not readily produced otherwise. This means that lambs so fed possess better "breaking" quality as a rule. By "breaking" quality we mean that when the lamb carcass is cut up, the meat is found to be brighter in color and better mixed with small fat particles. In the case of grain-fed lamb, the fat particles may be so fine that they cannot be readily detected with the naked eye. However, when the meat is fried, broiled, roasted or used for stews, their presence will be noted in the tenderness and flavor.

One reason that the lambs fed on grass satisfy as well as they do is that they are usually very young, and as a consequence the flesh is tender. Of course, many of these grass-fed animals are in excellent flesh, but on the other hand many of them are lacking in this respect. It is during the late spring, summer and early fall seasons that most thin lambs come to market.

There may be a difference in opinion as to whether fat grass or grain-fed meat is better, but most of the experienced men who handle lamb carcasses and cuts throughout the year agree that lambs marketed in winter are equal to any obtained at any time during the year.

This statement, however, could hardly include the early spring lambs from California and other sections, nor could it include the so-called "hot-house lambs" that are fed under ideal conditions with their dams' milk as their chief source of food. When we think of milk-fed lamb or veal, we are thinking of quality that almost always commands the respect of dealers and consumers who are willing to pay a little more for the best.

The bulk of lambs, however, are not raised on milk, and when quality comparisons on a big scale are made they are between those fed mostly on grass and others on dry feed. The bulk of the lamb supply at the present time will be found highly satisfactory from a dietary standpoint.

# New York Section

## AMONG RETAIL MEAT DEALERS.

On Thursday evening, March 7, the New York State Association of Retail Meat Dealers held a mass meeting in the grand ball room of the Hotel Pennsylvania, at which matters reported to be of vital interest to the retailers were discussed.

The speakers for the evening were Charles Schuck, president of the State Association and chairman of the meeting; S. J. Biber of the Westchester Branch; Frank Ruggiero of the Bronx; Joseph Rossman of South Brooklyn; William H. Wild of Jamaica; Isidore Bloch of New York; Louis Wagner of Ye Olde New York Branch; Louis Beckman, former member; William B. Margerum and Walter G. Hoshour, both of Philadelphia; Jake Bloch, formerly of Manhattan, and George Kramer, president of the National Association, who rendered the closing remarks.

Charles Hembdt, president of the Washington Heights Branch, and Mrs. Hembdt, president of the Ladies Aux-

iliary, will celebrate the 27th anniversary of their wedding on March 16. This is an auspicious month for the Hembdt family, it seems, as Mrs. Hembdt had a birthday on the first and Elinor, the youngest daughter, will have one on the 18th.

Buddy George Anselm, the young son of Mr. and Mrs. George Anselm, celebrated his birthday on March 5 by giving thanks for his mother's successful operation. This was shared by Mr. Anselm's mother, whose 83rd birthday occurred on March 6.

Ye Olde New York Branch will hold a membership meeting on Tuesday evening, March 19, at 250 West 57th Street. The Bronx Branch will meet at Ebling's Casino, the Bronx, on March 20.

Mrs. Fred Hirsch, financial secretary of the Ladies Auxiliary, had a birthday on March 8.

Harold Schumacher, son of Mr. and Mrs. R. Schumacher, had a birthday on March 6.

## NEW YORK NEWS NOTES.

G. L. Talley, vice-president, Jacob Dold Packing Co., Buffalo, is in New York this week.

J. M. Willets, vice-president of Armour and Company, Chicago, has been a visitor to New York this week.

The employees of M. Kraus & Brothers, Inc., will hold their sixth annual banquet and dance at the Hotel Astor on March 23.

H. F. Schiedman, refinery department, and J. March of the superintendent's office, Chicago, are spending a few days in New York.

The Bowling Team of Swift & Company's central office, New York, defeated the Gansevoort Market team last week, winning two games out of three.

Charles Eikel, assistant general superintendent of Armour and Company Chicago, was a visitor at the plant of the New York Butchers Dressed Meat Co. several days ago.

Sympathy is expressed to J. J. Smith, manager of Armour and Company's Rockville, Conn., branch, and Charles Smith, dried sausage department, New York, in the loss of their mother on March 9.

Wilson & Co. have had the following Chicago visitors this week: E. A. Ellendt, beef extract department; P. G. Linder, export department, and J. A. Hafner of the United Chemicals & Organic Products Co.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended March 9, 1929: Meat—Manhattan, 456 lbs. Fish—Manhattan, 33 lbs. Poultry and Game—Manhattan, 48 lbs.

## OLD PLANT ABANDONED.

The Hotchkiss beef refrigerating plant at Ansonia, Conn., has been abandoned. This plant was one of the first of its kind to be erected in the east and served as a model for many similar plants throughout the country. It was built in 1891 by Wakefield Mott for the late George Hotchkiss, and was first used by the Hammond company. This was at the time when Western beef began to loom large in the market.

Cattle were at first shipped to Ansonia, but as the business grew, other cold storage plants patterned after the Hotchkiss refrigerator were erected in New England and New York state. All the refrigeration was with natural ice, there being no such thing as artificial ice at that time. The building was provided with living quarters on the top floor.

The refrigerator was last used by Armour and Company, who have now moved to their modern structure at Derby, Conn.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on March 14, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS (700 lbs. up):</b>				
Choice	\$20.00@21.00	\$20.00@21.00	\$20.00@22.00	\$21.50@22.50
Good	19.00@20.00	19.50@20.00	18.50@20.50	20.00@21.00
<b>STEERS (540-700 lbs.):</b>				
Choice	21.00@22.00		20.50@22.50	22.00@23.50
Good	19.50@21.00		19.00@21.00	20.00@21.00
<b>STEERS (500 lbs. up):</b>				
Medium	18.50@19.50	19.00@19.50	18.00@19.00	18.50@19.50
<b>STEERS (1):</b>				
<b>Yearling (300-550 lbs.):</b>				
Choice	22.00@23.00		21.00@25.00	
Good	20.50@22.00		19.00@21.50	
Medium	19.50@20.00			
<b>COWS:</b>				
Good	16.00@18.00	17.00@17.50	16.50@17.50	17.00@18.00
Medium	15.50@16.00	16.50@17.00	15.50@16.50	16.00@17.00
Common	14.50@15.50	16.00@16.50	15.00@15.50	15.00@16.00
<b>Fresh Veal and Calf Carcasses:</b>				
<b>VEALER (2):</b>				
Choice	25.00@27.00	25.00@27.00	26.00@28.00	25.00@27.00
Good	23.00@25.00	22.00@25.00	23.00@25.00	24.00@26.00
Medium	21.00@23.00	18.00@22.00	20.00@23.00	21.00@24.00
Common	19.00@21.00	16.00@18.00	18.00@20.00	18.00@20.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB (38 lbs. down):</b>				
Choice	29.00@30.00	28.50@29.50	29.00@31.00	29.00@30.00
Good	28.00@29.00	28.00@29.00	28.00@29.00	28.00@29.00
Medium	27.00@28.00	27.00@28.00	26.00@27.00	27.00@28.00
Common	26.00@27.00		25.00@26.00	
<b>LAMB (39-45 lbs.):</b>				
Choice	29.00@30.00	27.00@28.50	28.00@29.00	29.00@30.00
Good	28.00@29.00	26.00@28.00	27.00@28.00	28.00@29.00
Medium	27.00@28.00	26.00@27.00	26.00@27.00	27.00@28.00
Common	26.00@27.00		25.00@26.00	
<b>LAMB (46-55 lbs.):</b>				
Choice	27.00@28.00	25.50@27.00	27.00@28.00	27.00@28.00
Good	26.00@27.00	24.50@26.00	26.00@27.00	25.00@27.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good	18.00@20.00	20.00@22.00	20.00@21.00	19.00@21.00
Medium	16.00@18.00	18.00@20.00	18.00@20.00	17.00@19.00
Common	14.00@16.00	15.00@18.00	15.00@18.00	
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	29.00@30.00	24.00@25.00	26.00@28.00	25.00@26.00
10-12 lbs. av.	28.00@29.00	24.00@25.00	25.00@26.00	24.00@25.00
12-15 lbs. av.	26.00@28.00	23.00@24.00	23.00@25.00	23.00@24.00
16-22 lbs. av.	22.00@24.00	21.50@22.50	21.00@23.00	21.00@23.00
<b>SHOULDERS N. Y. Style, Skinned:</b>				
8-12 lbs. av.	17.00@19.00		18.00@19.00	17.00@18.50
<b>PICNICS:</b>				
6-8 lbs. av.		15.50@16.50		
<b>BUTTS Boston Style:</b>				
4-8 lbs. av.	22.00@24.00		21.00@23.00	20.00@22.00
<b>SPARE RIBS:</b>				
Half Sheets	13.50@14.50			
<b>TRIMMINGS:</b>				
Regular	14.50@15.50			
Lean	21.50@22.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago.



# WILSON'S

**SAMPLES**  
will convince  
you . . . We  
shall be pleased  
to send samples  
and quotations  
upon request

## DRY SAUSAGE

### QUALITY FLAVOR APPEARANCE

**THE** prestige of Wilson & Co.'s Dry Sausage Products has been achieved through the unvarying high quality standard which we maintain at all times . . . It is upon this unquestioned reputation for superior quality that we solicit your business.

DRY SAUSAGE DEPT.



CHICAGO

CERVELAT  
B. C. SALAMI  
METTWURST  
FARMER  
GOTEBORG  
HOLSTEINER  
GENOA SALAMI  
MILANO SALAMI  
MORTADELLA  
FRISSE  
SARNO  
CAPACOLA  
PEPPERONI  
PROSCUITTI  
[ITALIAN HAMS]  
CHORIZOS

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good	\$13.00@13.75
Cows, common to medium	7.00@ 8.50
Bulls, common lightweights	7.50@ 9.00

## LIVE CALVES.

Veals, good to choice	\$17.00@19.00
Calves, medium	13.00@16.50
Calves, common	9.00@11.50

## LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$17.00@18.00
Lambs, common	11.00@13.50

## LIVE HOGS.

Hogs, 160-210 lbs.	\$11.35
Hogs, medium	\$11.35
Hogs, 120 lbs.	\$10.75
Roughs	\$ 9.60
Good Roughs	\$ 9.60

## DRESSED HOGS.

Hogs, heavy	@17
Hogs, 150 lbs.	@17
Pigs, 80 lbs.	@17½
Pigs, 80-140 lbs.	@17

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy	.24	@25
Choice, native light	.24	@25
Native, common to fair	.22	@23

### WESTERN DRESSED BEEF.

Native steers, 600@900 lbs.	.21	@22
Native choice yearlings, 400@600 lbs.	.23	@24
Good to choice heifers	.20	@22
Good to choice cows	.17	@19
Common to fair cows	.14	@16
Fresh bologna bulls	.16	@16½

## BEEF CUTS.

	Western.	City.
No. 1 ribs	.28	@30
No. 2 ribs	.24	@26
No. 3 ribs	.20	@22
No. 1 loins	.32	@35
No. 2 loins	.28	@31
No. 3 loins	.25	@27
No. 1 hinds and ribs	.24	@28
No. 2 hinds and ribs	.22	@26
No. 3 hinds and ribs	.20	@24
No. 1 rounds	.19	@20
No. 2 rounds	.18	@19
No. 3 rounds	.16	@17
No. 1 chucks	.19	@20
No. 2 chucks	.17	@18
No. 3 chucks	.16	@17
Bologna	.16	@17
Rolls, reg., 4@6 lbs. avg.	.22	@23
Rolls, reg., 4@6 lbs. avg.	.17	@18
Tenderloins, 4@6 lbs. avg.	.60	@70
Tenderloins, 5@6 lbs. avg.	.80	@90
Shoulder clods	.10	@11

## DRESSED VEAL AND CALF.

Prime veal	@31
Good to choice veal	@30
Med. to common veal	@28
Good to choice calves	@21
Med. to common calves	@17

## DRESSED SHEEP AND LAMBS.

Lambs, prime	@31
Lambs, good	@31
Sheep, good	@18
Sheep, medium	@14

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	@22
Pork tenderloins, fresh	@55
Pork tenderloins, frozen	@56
Shoulders, city, 10@12 lbs. avg.	@17
Shoulders, Western, 10@12 lbs. avg.	@17½
Butts, boneless, Western	@24
Butts, regular, Western	@21
Hams, Western, fresh, 10@12 lbs. avg.	@21
Hams, city, fresh, 6@10 lbs. avg.	@23
Picnic hams, Western, fresh, 6@8 lbs. avg.	@15
Pork trimmings, extra lean	@21
Pork trimmings, regular, 50% lean	@13
Spareribs, fresh	@14

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	@25
Hams, 10@12 lbs. avg.	@24½
Hams, 12@14 lbs. avg.	@24
Picnics, 4@6 lbs. avg.	@17
Picnics, 6@8 lbs. avg.	@16½
Rollettes, 6@8 lbs. avg.	@17
Beef tongue, light	@34
Beef tongue, heavy	@36
Bacon, boneless, Western	@23
Bacon, boneless, city	@19
Pickled bellies, 8@10 lbs. avg.	@17

## FANCY MEATS.

Fresh steer tongues, untrimmed	30c	a pound
Fresh steer tongues, 1 c. trim'd	42c	a pound
Sweetbread, beef	70c	a pound
Sweetbread, veal	\$1.00	a pair
Beef kidneys	20c	a pound
Mutton kidneys	11c	each
Livers, beef	40c	a pound
Oxtails	20c	a pound
Beef hanging tenders	30c	a pound
Lamb fries	10c	a pair

## BUTCHERS' FAT.

Shop fat	@ 3
Breast fat	@ 4½
Edible suet	@ 6½
Cond. suet	@ 5½

## GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 Veals	22	2.30	2.55	2.75	3.70
Prime No. 2 veals	20	2.10	2.30	2.50	3.45
Buttermilk No. 1	1.19	1.95	2.20	2.40	....
Buttermilk No. 2	1.17	1.75	1.95	2.15	....
Branded Grubby	9	.85	1.10	1.30	1.85
Number 3	....	....	At value	....	....

## LIVE POULTRY.

Fowls, colored, per lb. via express	@33
Ducks, spring, express	@28
Pigeons, per pair. via freight or express	@40

## BUTTER.

Creamery, extras (92 score)	@50
Creamery, firsts (88 to 89 score)	45½ @49
Creamery, seconds (84 to 87 score)	47 @48
Creamery, lower grades	46 @46½

## EGGS.

### (Mixed colors.)

Extras	@41
Extra firsts	@40
Firsts	@38½
Checks	@34½

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	@32
Western, 48 to 54 lbs. to dozen, lb.	@32
Western, 43 to 47 lbs. to dozen, lb.	@31
Western, 36 to 42 lbs. to dozen, lb.	@30
Western, 30 to 35 lbs. to dozen, lb.	@28
Fowls—fresh—dry pkd.—12 to box—prime to fey.:	
Western, 60 to 65 lbs. to dozen, lb.	@35
Western, 48 to 54 lbs. to dozen, lb.	@35
Western, 43 to 47 lbs. to dozen, lb.	@34
Western, 36 to 42 lbs. to dozen, lb.	@34
Western, 30 to 35 lbs. to dozen, lb.	@32

Ducks—	
Western, boxes, prime to fancy	@20
Turkeys—	
Western, dry pkd., prime to fancy	@42
Squabs—	
White, 11 lbs. to dozen, per lb.	@75
White, 9 lbs. to dozen, per lb.	@70
Fowls—frozen—dry pkd.—fair to good—12 to box:	
Western, 60 to 65 lbs. lb.	@31
Western, 55 to 60 lbs. lb.	@31
Western, 43 to 47 lbs. lb.	@30
Western, 30 to 35 lbs. lb.	@27

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended March 7, 1929:

	March 1	2	4	5	6	7
Chicago	49½	49½	49½	49½	49½	49½
New York	51	51	51	51	51	50
Boston	50½	50½	50½	51	51	50½
Phila.	51½	51½	51½	51½	51½	50½

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

	49	49	49	48½	48½	48½
Receipts of butter by cities (tubs):						
Wk. to Prev.						
Mo. 7. week.						
Mo. 7. week.						
Chicago	36,987	37,422	29,533	519,830	498,968	1928.
N. Y.	54,011	45,332	50,092	593,790	596,509	
Boston	15,220	11,905	14,316	181,245	188,213	
Phila.	14,188	10,254	16,494	195,811	196,814	

Total 120,406 104,613 110,965 1,400,686 1,472,504

	In	Out	On hand	Same
	Mo. 7.	Mo. 7.	Mo. 8.	Week-day
				last year.
Chicago	25,285	16,984	978,759	1,845,360
New York	92,476	52,626	2,356,877	3,090,831
Boston	16,381	108,321	1,193,643	972,402
Phila.	4,500	15,660	295,490	556,178
Total	138,592	193,591	4,810,569	5,982,771

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, delivered	@ 2.25
per 100 lbs.	....
Ammonium sulphate, double bags, per	@ 2.25
100 lbs. f.a.s. New York	....
Blood, dried, 15-16% per unit	@ 4.00
Fish scrap, dried, 11% ammonia 10%	Nominal
B. P. L., f.o.b. fish factory	....
Fish guano, foreign, 13@14% ammo-	4.75 @ 100
nia, 10% B. P. L.	....
Fish scrap, acidulated, 8% ammonia,	4.25 @ 100
5% A. P. A., f.o.b. fish factory	....
Soda Nitrate in bags, 100 lbs. spot	@ 2.25
Tankage, ground, 10% ammonia, 15%	4.65 @ 100
B. P. L. bulk	4.50 @ 100
Tankage, unground, 9@10% ammonia	4.50 @ 100

#### Phosphates.

Bone meal, steamed, 3 and 50 bags,	@32.00
per ton	....
Bone meal, raw, 4½ and 50 bags,	@37.00
per ton	....
Acid phosphate, bulk, f.o.b. Balti-	@10.00
more, per ton, 18% flat	....

#### Potash.

Manure salt, 20% bulk, per ton	@12.40
Kainit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton	@30.40
Sulphate in bags, basis 80%, per ton	@47.50

#### Beef.

Cracklings, 50% unground	@ 30½
Cracklings, 60% unground	@ 1.00

#### Meat Scraps, Ground.

50%	@60.00
55%	@65.00

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	95.00@110.00
per 100 pcs.	....
Flat shin bones, avg. 40 to 45 lbs.	@ 75.00
per 100 pcs.	....
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 55.00
Thigh bones, avg. 85 to 90 lbs., per	@100.00
100 pieces	....
Horns, avg. 7½ oz. and over, No. 1s. 300.00@325.00	....
Horns, avg. 7½ oz. and over, No. 2s. 250.00@275.00	....
Horns, avg. 7½ oz. and over, No. 3s. 200.00@225.00	....

## NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ended Mch. 9, 1929, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,094	8,902	1,846	10,882
Central Union	2,426	1,518	713	12,614
New York	314	4,157	24,417	8,781
Total	7,834	14,477	26,976	34,533
Previous week	8,155	32,470	7,446	43,960
Two weeks ago	7,205	10,844	29,172	35,987

## Lincoln Farms Products Corporation

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Manufacturer of Poultry Feeds

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NEW YORK CITY

Phone: Caledonia 0114-0124

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1922

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Nominal

75 & 100  
25 & 50  
© 2.22 1/2  
35 & 100  
50 & 100

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© 57.00  
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© 3.00  
© 26.40  
© 47.30

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